



Mother's Day Menu

10 AM - 2 PM
\$69 ADULTS
\$55 SENIORS
\$35 CHILDREN 6-12
5 & under free



Banff Park Lodge




MOUNTAIN GRILL



Beverages & Starters

Smoothie Station (Vegan Mixed Berry)
Greek and Probiotic Yogurt
Chia Yogurt Parfaits with Lodge's Granola and Berry
Compote
Birchermüesli with Canadian Maple and Berries
(Vegan)
Fresh Seasonal Fruit

Salads & Cold Selections

Organic Greens with Assorted Dressings
Cucumber, Cherry Tomato, Shaved Carrots
Butternut Squash and Granny Smith Apple Salad
with Honey Mustard Mayo
Quinoa Salad with Avocado and Apricot, Apple Cider
Vinaigrette
Filipino-Style Macaroni Salad
Grilled Vegetables and Local Tomatoes with
Balsamic Reduction
Sliced Local Cured Meats and Gourmet Pâté, House
Pickles
Canadian and Imported Cheese Platter with
Assorted Crackers and Chutney
Spring Crudités with Buttermilk Ranch

Seafood & Sushi

Crab Legs
Poached Shrimps
Marinated Mussels
Tasting of Smoked Fish
Assorted Sushi

Breakfast Favorites

Chocolate Chip Pancakes
Red Velvet French Toast with Syrup and Berry
Compote
Breakfast Potatoes
Free-Run Eggs Benedict with Hollandaise
Free-Run Scrambled Eggs
Crispy Bacon
Farmer Pork Sausages
Chicken and Tarragon Sausages

Hot Entrées

Baked Salmon with Dill Beurre Blanc
Red Wine Braised Alberta Lamb
Spinach Frittata with Basil Pesto
Hot Honey Glazed Stuffed Pork Tenderloin with
Chimichurri
Sweet Potatoes au Gratin
Seasonal Vegetables
Mix Vegetable Korma
Chicken Curry with Coconut
Coconut Rice
Tasting of Dumplings with Assorted Condiments

Chef Attended Stations

Omelette Station with a Selection of Fresh Toppings
Carving Station – Overnight Roasted AAA Alberta
Prime Rib with Au Jus, Horseradish and Mustards
Sautéed Prawns with Confit Garlic and White Wine
Pasta alla Ruota – Prepared in a Wheel of Parmigiano
Reggiano

Dessert Selection

Freshly Baked Mini Croissants, Danish Pastries,
Cinnamon Rolls and Donuts
Fresh Seasonal Fruit Salad
Chocolate Fountain with Fresh Fruit and Pretzels
Ice Cream Sundae Bar with Assorted Toppings
Assorted Mousses, Cakes, Fruit Pies and More

All prices are subject to a 5% provincial tax and an 18% gratuity for groups of six or more. While nuts are not a primary ingredient in all dishes, menu items are prepared in a facility where cross-contamination may occur.