



Mother's Day Brunch

2 Seatings - 11:00 a.m. or 2:00 p.m.

Prime Rib of Beef Au Jus, Leg of Lamb with mint sauce, Poached Red Snapper with Lemon Dill Sauce, Chicken Breast in a mushroom champagne cream sauce, Parisian potatoes, baby glazed carrots, salad bar, shrimps, mussels, seafood salad, squid salad, pasta salad, scrambled eggs, bacon, ham, sausage, crepe's, waffles, fruit salad, juices, fresh baked goods - our traditional sweet table to die for, coffee or tea.

\$19.95/person

\$10.00/child

Taxes Not Included (PST & GST extra)

under 12 years of age

EVERY MOTHER RECEIVES A FRESH FLOWER

By Reservation Only Book Now - Don't Be Disappointed!

On the corner of 10th Line, River Drive & Mayfield Road

THE BEACH HOUSE BISTRO MOTHER'S DAY

L. SEA BASS our sea bass is grilled to perfection and topped with our homemade lemon butter sauce served with oven roasted vegetables with rosemary, garlic, basil, and thyme laying on a bed of fresh rice pilaf served with a side salad of your choice 2. SHRIMP MILANO garden fresh vegetables simmered in our homemade cream sauce with black tiger shrimp with fettuccine noodles served with a side salad and toasted garlic bread

LIMITED CHILDREN'S MENU AVAILABLE COMPLIMENTARY APPLE PIE FOR MOM THE BEACH HOUSE BISTRO 357 GUELPH ST., GEORGETOWN (905) 873-9334

Famous Chinese Food

118 Guelph St., Georgetown (next to KFC)

Everytime on Pick-Up Orders Over

* Cash Only

HOURS:

Mon.-Thurs. 11 am - 10 pm 11 am - 12 am 2 pm - 12 am

Special Mother's Day Hours: Open Sun. 12-10 pm



Over 75 Hot & Cold Items including, Ham, Roast Beef, Pasta's, Salads,

Assorted Breads & of course Charley's

Best Dessert Table ever!

4pm til 8pm



280 Guelph St., Georgetown 873-9891 55 Ontario St. N., Milton 878-6697

Stonecroft

Take Mom to the country

Take Mom to the country

Mother's Day High Tea Buffet \$12.95

2 seatings 12 noon & 2 p.m. Salads, quiches, scones, wide selection

of english specialties

Trafalgar Road North 833-0778

Just 15 minutes north of town

\$38.95

APPETIZERS

Quesadilla

A white flour tortilla stuffed with mozzarella, prosciutto, and fresh thyme. Served with a grilled hothouse tomato salsa.

West Coast Scallops

Blackened scallops served with a citrus and ginger vinaigrette on a bed of wilted baby spinach.

SALADS

Organic Greens with Goat's Cheese

California organic field greens and Woolwich County goat's cheese with a sundried tomato and pesto vinaigrette sprinkled with roasted pine nuts.

Blue Corn Chicken Salad

Breast of chicken dusted with blue corn and seared, served on a bed of baby lettuces, finished with a cayennebuttermilk dressing.

SOUP -Sweet Potato

A spicy soup of sweet potatoes, roasted peanuts and cinnamon, garnished with a whipped molasses cream.

PRINCIPALS

Roasted Chicken with Ratatouille Local free-range chicken herb-marinated and served on a Yukon Gold rosti and spiced ratatouille. Pistachio Crusted Rack of Lamb

Roasted rack of grain-fed Washington State lamb crusted with pistachios and stone ground Dijon mustard,

served with pan juices.

Chile Roasted Salmon Red chili crusted Bay of Fundy salmon with a smoked yellow pepper coulis Striploin with Wild Mushrooms Cracked black pepper-roasted Ontario striploin served with a wild mush-

room, red wine and fresh rosemary

demi-glaze.

SUNDAY BRUNCH - 11:00 or 1:30 Seatings \$26.95



175 King Street, Terra Cotta 873-2223

Enjoy the Magic of the Country