

MOTHER'S DAY BRUNCH

Are you ready for the Mother's Day rush?

Take the pressure off by offering a prix fixe menu. This is a great opportunity to impress new guests and have them coming back time and time again!



### **PRIX FIXE MENU**



## Pickled Peach and Black Beluga Lentil Toasts

Protein-packed black beluga lentils are tossed with herbs, then spooned on crispy toasts topped with crème fraîche and pickled peaches to create this eye-appealing starter course.

CLICK HERE TO GET THE RECIPE >>



## Chicken Quinoa Kale Salad W/ Turmeric Vinaigrette

Serve this winning combination of quinoa, baby kale, pulled chicken spiced with Club House La Grille Vegetable Seasoning, cherry tomatoes and blue cheese.

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#### SPECIALTY COCKTAIL

# Carrot Ginger-Tini

Fresh carrot juice and ginger lend vibrant colour and warm flavour to this innovative cocktail.

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### **Banoffee Pie Bao with Caramel Sauce**

Finish with the new cream puff! A savory bun filled with a sweet, British-inspired, banoffee filling: bananas, Thai Kitchen Coconut Milk, Club House Vanilla Pure Extract and Club House Ground Cinnamon. CLICK HERE TO GET THE RECIPE >>

Contact your sales representative today or visit us at ClubHouseforChefs.ca to discover fresh new flavour combinations, and menu/recipe ideas.

We bring the flavour. You make it happen.









