

Easter

BRUNCH BUFFET

ALL YOU CAN EAT WITH KID'S CORNER
SUNDAY APRIL 9, 2023

SALAD BAR

BUILD YOUR OWN

Mixed Green and Assorted Leaf Lettuce, Toasted
Almond, Blue Cheese, Bacon, Tomato, Cucumber,
Olive, Corn, Garbanzo Bean
Assorted Local and Classic Dressing

HOMEMADE CHEF SALAD

Roasted Beet Salad with Pickled Onion and Broken Feta
Creamy Egg and Potato Salad with Honey Mustard
Lentil Salad with Carrot, Celery, Onion, Cilantro in
Light Curried Vinaigrette
Marinated Tomato and Mozzarella Salad with Sunflower
Seeds, Red Onion and Pesto Dressing

STARTERS

Devilled Eggs
Poached Shrimp with Cocktail Sauce
Smoked Salmon Bar (Bagels, Cream Cheese,
Sliced Lemon, Capers, Scallions, Pickled Onions)
Selection of Imported Cheese & Charcuterie
Grapes, Nuts, Dry Fruits and a Selection of Bread

BREAKFAST FAVOURITES

Rolls, Croissants and Danishes
Quiche Florentine
Scrambled Egg
French Toast with Maple Syrup
Breakfast Sausage
Bacon

LIVE STATION

Bourbon Glazed Bone-in Ham with Apple Sage Sauce
Roast Turkey with Cranberry Sauce and Gravy
Salmon en Croute Citrus Beurre Blanc, Tartare Sauce

HOT TABLE

Chicken and Waffles with Hot Honey
Roasted Local Pumpkin with Caramelized Onion
Sweet Potato Casserole
Green Beans and Glazed Carrots with Sautéed Bacon
Charred Vegetables with Roasted Garlic

DESSERTS

Mini Cupcake
Carrot Cake
White Chocolate Raspberry Mousse
Lemon Tart
Apple Pie
Chocolate Fountain: Marshmallow and Fruit (Honeydew,
Cantaloupe, Pineapple, Banana, Strawberry)

KID'S CORNER

Spaghetti and Meatballs
Chicken Tenders
Hot Dogs
Beef Sliders
Corn on the Cob
French Fries

\$86 PER PERSON - \$48 PER CHILD AGE 5-12 - \$24 PER CHILD UNDER AGE 5
EXCLUSIVE OF TAXES & GRATUITY

