



Easter Brunch Menu 2018

*California Field Greens with our Signature Dressings
Design your own Caesar Salad
Chefs Selection of Four Composed Salads*

*Raw Vegetable Crudités with Herbed Crème Dip, Mediterranean Relish Tray
European Charcuterie Platter with Gourmet Mustards
Chefs Selection of Hors d'oeuvres*

*Import & Domestic Cheese Board with Crackers
Fresh Sliced Seasonal Fruit & Berries
House Smoked Gravlox, Chilled Salmon, Trout & Mackerel Display
Shellfish Display featuring Crab Legs, Poached Shrimp, Mussels & Clams*

*Fresh Baked Hot Cross Buns, Breakfast Pastries & Cheese Buns
Our Pastry Chefs Assortment of Homemade Cakes, Flans, Mousses, Custards,
Carrot Cake, Lemon Chiffonade Cake, Banana Crème Brule
Tartlets, Individual & Celiac Friendly Desserts*

*Carved Roast Sirloin of Beef au Jus
Carved Honey Glazed Ham with Marmalade Compote
Roast Tom Turkey with Herb Stuffing & Pan Gravy
Chefs Seafood Crepes
Parisian Potato & Spring Vegetables*

*Chef's Design Your Own Omelette Station
Traditional Eggs Benedict & Smoked Salmon Eggs Benedict, Sauce Hollandaise
Scrambled Countryside Eggs & Homestyle Potato Panfries
Strip Bacon, and Traditional Pork Sausages
Banana Bread French Toast with Quebec Maple Syrup & Churned Butter
Belgian Waffles with Fresh Berries & Whipped Cream*

*Fresh Fruit Juices
100% Arabica Regular & Decaffeinated Coffee
Mighty Leaf Artisan Herbal Teas*