



## **Easter Brunch Menu 2024**

*California Field Greens with our Signature Dressings & Traditional Caesar Salad  
Chef's Selection of Four Spring Composed Salads*

*Raw Vegetable Crudités with Herbed Crème Dip  
Kananaskis and European Charcuterie Platter with Gourmet Mustards  
Selection of Mediterranean Olives and Pickles  
Imported & Domestic Cheese Board with Crackers  
Fresh Sliced Seasonal Fruit & Berries  
Selection of Poached, Smoked and Cured Fish  
Poached Shrimp Cocktail*

*Carved Honey Glazed Ham with Marmalade Compote (GF)*

*Roast Turkey (GF)  
Herb Apple Stuffing & Pan Gravy  
Alberta Pot Roast with Pan Au Jus and Root Vegetables (GF)  
Poached Salmon with Lemon Dill Creme (GF)  
Potato Gratin & Spring Vegetables (GF)  
Kids' Corner with Miniature Pizza and Chicken Nuggets*

*Chef's Design Your Own Omelet Station (GF)  
Traditional Eggs Benedict & Florentine Eggs Benedict  
Scrambled Countryside Eggs (GF) & Potato Latkes  
Strip Bacon (GF), and Pork Sausage Patties  
Banana Bread French Toast and Cinnamon Sugar Waffles*

*Fresh Baked Hot Cross Buns, Sweet and Savory Pastries and our Pastry  
Chef's Assortment of Homemade Cakes, Flans, Mousses, Custards, Warm Dessert,  
Tartlets, Individual & Celiac Friendly Desserts*

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