



## ***Easter Dinner Menu 2024***

*Field of 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  
Chef's Selection of Hors d'oeuvres  
Selection of Mediterranean Olives and Pickles*

*Import & 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 Tom Turkey (GF)  
Apple Herb Stuffing & Pan Gravy  
Alberta Pot Roast with Pan Au Jus and Root Vegetables (GF)  
Poached Salmon with Lemon Dill Crème (GF)  
Moroccan Lamb with Apricot Saffron Rice Pilaf (GF)  
Fusilli Primavera (V)  
Potatoes Gratin  
Spring Vegetables (GF)  
Kids' Corner with Miniature Pizza and Chicken Nuggets*

*Fresh Baked Hot Cross Buns, Artisan Rolls and Breads  
Our Pastry Chef's Assortment of Homemade Easter Themed Cakes, Flans, Mousses,  
Custards, Warm Dessert, Tartlets, Individual & Celiac Friendly Desserts*

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