



Easter Brunch Menu 2025

*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 Cod with Lemon Dill Creme (GF)
Leek and Mushroom Rigatoni with Parmesan Crème (V)
Potato Gratin & Spring Vegetables (GF)
Kid's 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*