



Easter Brunch Menu

*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 (GF)

Poached Cod with Sauce Tartar (GF)

Spinach, Lemon Crème Penne (V)

Potato Gratin & Spring Vegetables (GF)

Kid's Corner with Miniature Pizza and Chicken Fingers

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

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

