



Easter Dinner Menu

*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
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 (GF)
Poached Cod with Sauce Tartar (GF)
Spinach, Lemon, Crème Penne (V)
Potatoes Gratin (V)
Spring Vegetables (GF)
Kid's Corner with Miniature Pizza and Chicken Fingers*

*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*

