

Easter Brunch

Fruit Filled Danishes, Butter Croissants & Hot Cross Buns

Fresh Seasonal Fruit Platter

Crisp Farmers Bacon and Sausage

Maple Waffles with Sweetened Cream and Blueberries

Traditional Eggs Benedict

Pancakes with Local Ontario Syrup

Chef Created Custom French Omelettes

Assorted Rustic Baked Artisan Breads and Rolls

Spring Carrot and Ginger Soup

Hand Selected Field Greens with Zinfandel Vinaigrette

Traditional Caesar Salad

Sea Salt Grilled Asparagus with Balsamic Vinaigrette, Red Onions Grated Egg

Homemade Mini Red Potato and Dill Salad & Gherkin

Curried Cous Cous & Chick Pea Salad

Greek Style Farfalle Pasta Salad

Marinated Mushroom Salad with Rosemary Oil

Roasted Peppers, Olives, Cornichon, Artichoke Hearts, Banana Peppers,

Assorted Charcuterie Board, Smoked Mozzarella

Oysters on the Half Shell with Mignonette Sauce

Cold Smoked Atlantic Salmon, Lemon-Dill Aioli

Chilled Jumbo Tiger Prawns with Cocktail Sauce and Fresh Lemon

Cold Smoked Peppered Mackerel and Smoked Rainbow Trout with Capers & Onions

White Wine and Garlic Steamed P.E.I Mussels with Cherry Tomatoes & Herbs

Chilled Seafood Salad with Cilantro & Chilies

Chef's Carving Station

Wild Whiskey Slow Roasted Canadian AAA Beef Striploin

Cabernet Sauce, Dijon Mustard, Horseradish

Honey Roasted Ham

Pommery Grain Mustard, Dijon Mustard, English Sherry Sauce

Hot Entrees

Garlic Crushed Potatoes

Thyme Roasted Spring Vegetables

Roasted Chicken with Sundried Tomato & Gin Jus, Olive & Cherry Tomato Salsa

Braised Lamb "Navarin"

White Wine Poached Trout Smoked Tomato Butter Sauce, Baby Shrimp, Capers

Sausage & Broccolini Ravioli Roasted Garlic Rose Sauce

Sugar Therapy

Chocolate Dipped Profiteroles, Cupcake Tower, Chocolate Mousse,

Sticky Toffee Pudding with Caramel Sauce, Rustic Cut Fresh Fruit Salad

New York Cheese Cake, Assorted Squares & Cookies, Tortes, Fresh Fruit Pies,

Selection of Fine Cheese and Crackers

\$39.95 per person

\$19.95 Children under 5-12 years of age

Seatings 11:30 am & 1:30 pm - Sunday April 16th 2017