



Easter Brunch 2017

Fresh Baked Pastries, Muffins, Croissants and a Full Toaster Station

Fresh Cut Fruit Display
Chef Sheena's Smoothie Bar

Traditional Eggs Benedict
Crispy Bacon, Sausages
Home Fried Potatoes
Belgian Style Waffles with a Variety of Toppings
Cinnamon Maple Butter Topped Blueberry Pancakes
In house Cured Canadian Bacon

Build your Own Salad Bar including Caesar
Sundried Tomato and Feta Seasoned Rotini Pasta Salad
Goat's Cheese and Pickled Beet Salad
Bacon and Mustard Seasoned Baby Red Potato Salad

Proudly Canadian Cheese Display
Algonquin Smoked Salmon Platters
Assorted Charcuterie and Garnish

Smoked Tomato Velouté

Butter Tossed Seasonal Vegetables
EVOO and Pepper Roasted Root Vegetables
Butter Chicken on Jasmine Rice
Gremolata and Cedar Baked Salmon Filets
Dijon & Rosemary Crusted Roast Beef au jus with Mustards & Horseradish
Carving Station of Atlantic Ham
Chef Made to Order Egg and Omelet Station

Andrew's Easter Treats

