

## *Easter Brunch 2017*

**Continental** orange, cranberry and apple juice station  
ginger rosemary infused iced tea  
fresh baked butter croissants, mini danish, morning coffee breads  
wild mushroom and goats cheese mini quiche

**Chef-Manned Omelette Station:** asparagus, ham, cheddar cheese, mushrooms, peppers, scallions, feta, chopped olives, tomatoes, fresh cut herbs

**Morning Traditions** scrambled eggs and chives  
breakfast sausage links, caramelized apples & onions  
crisp bacon  
golden buttermilk pancakes and waffles with berry compote, fresh whipped vanilla cream and canadian maple syrup

**Cold Selection** caesar salad, bacon crumble, asiago, lemon brioche croutons, creamy anchovy dressing  
baby spinach and radicchio with smoked duck breast, spiced pecans, goats cheese, blueberries and light herb vinaigrette  
fingerling potato salad, lemon zest vinaigrette  
fine green beans, black figs, roasted walnuts, shaved pecorino, citrus herb olive oil  
spring time slaw, shaved cabbage, shredded carrots, shaved radish, salt roasted seeds and lemon cumin dressing  
roasted end of harvest root vegetable salad, rosemary apple dressing

**Antipasto Table** fresh baked buns and bread station with assorted dips  
grilled and roasted mediterranean vegetables, balsamic dressing  
marinated olives, house made pickled vegetables  
antipasto mushrooms, marinated artichokes  
european cured and smoked meats  
domestic and imported cheeseboard, crackers, lavash and chutneys  
ale cheddar cheese fondue, bacon crumble, minced green onions, garlic baguette

**Seafood Table** shrimp cocktail with horseradish sauce, lemon, spicy marie rose sauce  
atlantic smoked salmon, caper berries, crème fraiche, chopped onions, rye toast points, grated egg  
steamed PEI mussels, leeks, coconut curry broth

**Action Station:**

BBQ roasted hand torn chicken, mushroom ravioli, spring asparagus, chopped roma tomato, wild mushrooms, garlic cream sauce, fresh cut herbs and pecorino cheese

**Carvery** roasted ontario leg of lamb, grilled pitas, mustard, tzatziki sauce  
honey baked ham, maple mustard glaze  
house smoked beef brisket, Breakwater BBQ sauce

**Soup Kettle** smoked tomato puree, dill butter baguette

**Hot Items** pan seared atlantic salmon, oven roasted cherry tomatos, chive butter sauce  
sweet pea rice pilaf  
roasted mini red skin potatoes, charred onions, rosemary thyme butter  
chorizo stuffed tomatoes  
spring inspired vegetables

**Dessert Table** house made custards and mousses  
assorted gourmet cakes  
assorted mini tarts and creme brûlée  
warm cinnamon buns and fresh baked cookies  
market inspired fruit presentation

**\$56.95/PERSON** (children under 12 are half price)

Seatings available at 11:00am, 1:30pm and 4:00pm — Reservations Required  
**Reserve Now: 905-891-7770, Ext 7123**