

Easter Brunch 2018

Continental orange, cranberry and apple juice station
fresh baked butter croissants, mini danish, morning coffee breads
mini quiche with roasted vegetables and feta

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

Morning Traditions scrambled eggs and chives
gluten free eggs benedict - ham and egg cups with hollandaise
breakfast sausage links, crisp bacon
golden buttermilk pancakes and waffles with fresh whipped vanilla cream,
strawberry compote and canadian maple syrup

Cold Selection caesar salad, bacon crumble, asiago, lemon brioche croutons, creamy dressing
chopped salad, assortment of toppings and dressings
yukon gold potato salad, bell peppers, chili roasted corn, rosemary dijon dressing
grape tomato, bocconcini, fresh basil, reduced balsamic vinaigrette
honey sage roasted beets, mandarin orange, feta cheese, white balsamic vinaigrette
asian noodle salad, julienne vegetable, hoisin teriyaki dressing

Antipasto Table fresh baked buns and bread station with assorted dips
grilled and roasted mediterranean vegetables
marinated olives, house made pickled vegetables
european cured and smoked meats
domestic and imported cheeseboard, crackers, lavish and chutneys

Seafood Table fresh poached shrimp with horseradish sauce, lemon, cilantro lime cocktail sauce
atlantic smoked salmon, caper berries, crème fraiche, chopped onions,
rye toast points, grated egg
steamed PEI mussels, leeks, coconut curry broth

Action Station: fresh herb risotto with wild mushrooms, asparagus, pecorino cheese

Carvery honey baked ham, maple mustard glaze
carved prime rib of beef, mini yorkshire pudding

Soup Kettle spring vegetable soup

Hot Items pan seared atlantic salmon, pineapple salsa, citrus butter sauce
grilled chicken supreme, bacon, pearl onions, red wine chicken jus
four cheese baked macaroni and cheese
roasted mini red skin potatoes, charred onions, rosemary thyme butter
spring inspired vegetables

Dessert Table house made custards and mousses
assorted gourmet cakes
assorted mini tarts and crème brûlée
warm chocolate cake and fresh baked cookies
market inspired fruit presentation

For the dinner seating the continental and breakfast items will be removed and the following items will be added:

Mashed Potato Bar roasted garlic yukon gold, maple sweet potato, parmesan red skin mashed potato
rich gravy, whiskey mushrooms, crispy onion strings, blue cheese, bacon bits,
scallions, caramelized onions

Carvery herb roasted lamb leg, braised red cabbage, black olive mint jus

\$58.95/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 or email dining@watersideinn.ca