

# THE WATERSIDE INN EASTER BRUNCH 2020

## **Breakfast Station**

Fresh Baked Butter Croissants, Mini Danish, Morning Coffee Breads  
Roasted Vegetable Feta Mini Quiche  
Scrambled Eggs and Chives  
Ham and Egg Cups with Hollandaise - Gluten Free Eggs Benedict  
Breakfast Sausage Links, Crisp Bacon  
Vanilla and Cinnamon French Toast  
Waffles, Canadian Maple Syrup, Chantilly Cream, Macerated Strawberries

**Chef-Manned Omelette Station:** Ham, Cheddar Cheese, Mushrooms, Peppers, Scallions, Feta, Chopped Olives, Tomatoes, Fresh Cut Herbs

## **Salad and Charcuterie**

Kale and Romaine Caesar, Bacon Crumble, Asiago, Croutons, Creamy Dressing  
Spring Salad Greens, Assortment of Dressings and Toppings  
Heart of Palm, Grape Tomato, Tarragon Vinaigrette  
Deconstructed Greek Salad, Oregano Greek Dressing  
Roasted Mushrooms, Sweet Peppers, Lemon Thyme Vinaigrette  
Tabbouleh Salad  
Grilled and Roasted Mediterranean Vegetables  
Marinated Olives, House Made Pickled Vegetables  
European Cured and Smoked Meats

## **Soup and Cheese**

Spring Vegetable Soup  
Fresh Baked Buns and Bread Station with Assorted Dips  
Domestic and Imported Cheeseboard, Crackers and Chutneys  
Assortment of Deviled Eggs

## **Seafood**

Fresh Poached Shrimp with Lemon, Cilantro Lime Cocktail Sauce  
Chilled Poached Atlantic Salmon Tranches, Caper Lemon Cream Cheese  
Yuzu Marinated Black and Kiwi Mussels, Lemongrass Ginger Vinaigrette

## **Carvery**

Honey Baked Ham, Maple Mustard Glaze  
Herb and Grainy Mustard Roasted Strip Loin, Green Peppercorn Glaze

## **Hot Selections**

Asian Vegetable Stuffed Basa Fillet, Ginger Teriyaki Glaze, Crips Wontons  
Chicken Coq Au Vin, Wild Mushroom Red Wine Glaze  
Spinach and Cheese Cannelloni, Roasted Vegetables, Roasted Garlic Cream Sauce  
Roasted Mini Red Skin Potatoes, Charred Onions, Rosemary Thyme Butter  
Wild and Long Grain Rice Pilaf  
Spring Inspired Vegetables

## **Dessert Station**

House Made Custards and Mousses  
Assorted Gourmet Cakes, Mini Tarts and Crème Brûlée  
Warm Chocolate Cake and Fresh Baked Cookies  
Market Inspired Fruit Presentation  
Chocolate Fountain with All the Fixings

**\$59.95/PERSON**

(children under 12 are half price, children under 5 are free)

**Seatings available at 11:00 am and 2:30 pm**  
**Reservations Required**

For Reservations call 905-891-7770 extension 7123 or email [dining@watersideinn.ca](mailto:dining@watersideinn.ca)

Tax and gratuities are in addition to above listed price

15 Stavebank Rd South, Port Credit, ON 905-891-7770 [www.watersideinn.ca](http://www.watersideinn.ca)

Groups of 10 or more require full payment at time of booking

Refund available until 7 days prior to event