

Easter Brunch

BREAKFAST

Orange Juice, Grapefruit Juice, Apple Juice & Milk
GF V DF Sliced Seasonal Fresh Fruit & Assortment of Yogurt
V Assortment of Toast, Farm Butter & Jam Selection
GF Scrambled Eggs & Classic Eggs Benedict (GF English muffins available upon request)
GF Bacon, Ham, GF Baked Breakfast Tomato
GF Assortment of Gourmet Pork and Chicken Breakfast Sausage
Apple & Cinnamon Pancakes
Croissant Breakfast Strata with Smoked Salmon, Capers, Chives & Asparagus
V Country Style Potato with Caramelized Onion

Omelette Station

COLDGF European Cold Cut Platter

GF DF Assorted Seafood Mirror with Peel and Eat Shrimp, Marinated Mussels & House Smoked Salmon
GF DF V Marinated Vegetable Platter
GF DF V Mixed Baby Greens with Assorted Rimrock Dressings
DF Pasta Salad with Spring Peas, Asparagus, Prosciutto & Mint Vinaigrette
GF V Tomato & Basil Bocconcini
GF DF Green Bean Nicoise Salad
GF V Marinated Grilled Vegetable Salad with Goat Cheese
GF DF Seafood Quinoa Salad
GF V Greek Style, Tomato, Cucumber, Peppers & Feta Cheese

GF DF Baked Salmon with Blood Orange & Fennel
GF DF Grilled Pork Loin Chops with Lemon, Wild Mushroom & Arugula
GF DF V Coconut Curry Root Vegetable Stew
GF DF Braised Lamb Shank
GF DF Herb Roasted Chicken with Cherry Tomato Bruschetta
GF DF V Accompanied with Seasonal Vegetables
GF V Scallop Potato
GF DF V Wild Pilaf Rice

HOT CARVING STATION

GF DF Leg of Lamb Stuffed with Walnuts, Raisins, Garlic & Rosemary
GF DF Pepper Crusted Prime Rib
GF DF Pineapple & Ginger Glazed Ham

DESSERT

Elaborate Dessert Buffet from Award Winning Pastry Shop Selection of International & Canadian Cheese, Baguette & Crackers Ice Cream Sundae Station WILL HAVE A SELECTION OF GLUTEN FREE DESERTS

KIDS CORNER

Pepperoni pizza
Hawaiian Pizza
Southern Fried Chicken & French Fries
Lasagna