



The RIMROCK
RESORT HOTEL

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 V 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
- Banana Bread Breakfast Pudding with Chocolate Caramel Sauce
- GF V DF Spring Vegetable & Squash Frittata with Fresh Chives
- V Country Style Potato with Caramelized Onions
- Omelette Station

COLD

- GF 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
- GF Apple, Sausage, Swiss Cheese & Cabbage
- GF V Tomato & Basil Bocconcini
- GF DF Country Style Baby Potato Salad with Bacon Bits Green Onion & Deviled Egg
- GF V Marinated Grilled Vegetable Salad
- Seafood Couscous Salad
- GF V Greek Style, Tomato, Cucumber, Peppers & Feta Cheese

HOT

- GF Coconut Curry Red Snapper with Spring Vegetable
- GF DF Braised Pork Shoulder with Wild Mushrooms Jus
- GF DF V Grilled Vegetable & Tofu Biryani
- GF Baked Maple, Mustard & Dill Salmon with French Beans
- GF DF Lemon & Herb Roasted Bone In Chicken
- GF DF V Accompanied with Seasonal Vegetables
- GF V Gratin Potato
- GF DF V Pilaf Rice

HOT CARVING STATION

- GF DF Roast Leg of Lamb Stuffed with Prosciutto, Spring Peas & Mint
- GF DF Pepper Crusted Prime Rib
- GF DF Candied 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 DESSERTS

KIDS CORNER

- Pepperoni pizza
- Hawaiian Pizza
- BBQ Pork Ribs & French Fries
- Baked Penne Bolognese