



EASTER BRUNCH

Menu

JUICE BAR

Featuring Freshly made Smoothies
Orange, Apple, Ruby Red Grapefruit and Cranberry Juices

BREAKFAST CLASSICS

House Baked Hot Cross Bun and Croissant, Maple and Spiced
Apple Oatmeal, Fresh Cut Fruit, Cottage Cheese, Low
Fat Yogurt, Fruit Preserves, Marmalade Spreads

Scrambled Eggs, Bacon, Farmers Link Sausages, Yukon - Sweet Potato Hash
Egg Benedict with Savory Scones featuring Chinook Smoked Salmon,
Canadian Peameal Ham or Avocado and Tomato
under freshly prepared Hollandaise sauce

Freshly Prepared Omelette or your choice of eggs

CANADIAN CHARCUTERIE FAVOURITES

Classic Deviled Eggs,
Variety of Canadian Cheeses, Assorted Cured Meats,
Milford Bay Smoked Trout and Lake Erie Pickerel

FARMHOUSE SALADS

Charred Baby Gem Caesar Cup
Roasted Heirloom Beets and Watercress Salad with Maple Vinaigrette (df/gf)
Cucumber and Honeycrisp Apple Salad with fresh Dill and mint Labneh (gf)
Mediterranean station with Marinated Olives, Hummus, Bruschetta, fried
Chickpeas, Artichokes and grilled Vegetables, Arugula leaves (gf/df)

ARTISAN BREAD BASKET AND SOUPS

Artisan Bread and Savoury Scones Basket
Classic Canadian Maritime Chowder
Fire roasted Tomato and Fennel Bisque (gf/df)

SEAFOOD

Steamed PEI Mussels / Marinated Seafood Ceviche
Chilled Argentinian Shrimp with Mignonette and Cocktail Sauce
Cedar Planked Fogo Island Atlantic Salmon

CARVING STATION

Roasted Beef Striploin and Ontario Leg of Lamb
Confit Brome Duck Leg paired with Clementine Roasted Breast
Bone In Smoked Ham glazed with Kozlik mustard and local Maple syrup
Braised Red Cabbage, Horseradish, Mustard, au Jus

CHEF PREPARED PASTA AND DUMPLING

Choice of Perogies, Wild Mushroom Ravioli, Penne Pasta (gf available)
Medley of Vegetables Truffled Mornay,
Herbed Marinara or Pesto sauce (gf available)

SPRING VEGETABLES, GRAINS AND POTATOES

Roasted Brussel Sprouts Gremolata (gf/df)
Chana Masala and Coconut scented Jasmine Rice (gf, df)
Baby Carrots with Orange and Tarragon Gastrique (gf/df)

GRIDDLE STATION

Freshly Prepared Waffles
Rainbow Pancakes (gf pancake available)
French Toast, Homemade Mini Donuts
Toppings of Fresh Berries and Berry compote, Maple Chantilly,
Whipped Cream, Chocolate Sauce

DESSERT DISPLAY

Assorted Easter inspired Mini Desserts
Build your own Cupcakes, Jello and Fresh Cut Fruits
Muskoka S'mores Bread Pudding, Mini Maple Creme Brulee
Freshly Brewed Coffee and Selection of Tea

\$67.95/Adult | \$28.95/Children 4-12 | \$7 Children 1-4

