



## EASTER SUNDAY BRUNCH BUFFET

Sunday, April 4, 2010

Mimosa – Champagne and Orange Juice  
Variety of Chilled Fruit Juices

Selection of Freshly Baked Breads, Danish Pastries,  
Croissants, Fruit and Fiber Muffins, Scones

Seasonal Market Greens with House Dressings  
Caesar Salad, Shredded Parmesan Cheese & Herb croutons  
Chow Mein Noodle Salad, Sesame Thai Dressing  
Yukon Gold Potato Salad, Cous-cous & Eggplant Salad  
Greek Salad with Kalamata Olives and Feta cheese  
Two Cabbage Slaw with Sundried Cranraisin  
Fennel and Orange Salad  
Sliced Beet Salad, Pesto Bocconcini salad

Pickle Gherkins, Peppers, Onions and Vegetables  
Crispy Vegetable Tray with Ranch Dips

Platter of Smoked Meats  
Smoked Turkey, Black Forest Ham, Salami and Summer Sausage

Seafood – Steamed Mussels and Assorted Ocean Cocktail Ceviche  
Assortment of Smoked Pepper Mackerel, Salmon. Cooked Prawns

Assorted Maki Roll and Nigiri Sushi

**Breakfast Favourites:**

Chive Scrambled Eggs  
Crisp Bacon, Pork Sausages  
Eggs Benedict - Canadian Back Bacon, Sweet Tarragon Hollandaise Sauce  
Cinnamon French Toast with Maple Syrup

**Omelets: Made to Order**

Shrimps, Sweet Peppers, Ham, Green Onion, Bacon

**Chef Carving Station:**

Roasted Baron of Beef- Garlic Au Jus  
Salmon Wellington

Selection of Chinese Dim Sum

Basa and Tiger Prawns-Chardonnay Chive Sauce  
Herb Oven Braised Chicken Provencal

O'Brian Potato with peppers  
Olive Oil basted Asparagus

**Chef's Selection of Desserts:**

Bread Pudding, Mousses and Sliced Fresh Fruits  
Assorted Cakes, Torts, French Pastries, Fruit Jello  
International Cheese board

Freshly Brewed Coffee or Tea

\$33.95 adults  
\$18.95 children (ages 5-10)  
Children under 5 free.  
10% Senior discount

*(Not including taxes or gratuities)*