

# Easter Brunch Menu

## COLD

### **MINIATURE VIENNOISERIE**

Cinnamon rolls | croissants | danishes | muffins

### **ASSORTED FRUIT PLATTER**

### **YOGURT PARFAIT BAR**

Plain yogurt | fresh berries | granola crumble

### **CAPRESE SALAD**

Dressed arugula | balsamic redux

### **MIXED GREENS SALAD**

Assorted garnish | 2 dressings

### **MIXED BEAN SALAD**

Corn | red onion | tomato | fresh herbs |  
lemon honey dressing

### **POTATO SALAD**

Egg | green onion | bacon | grainy Dijon vin

### **ROASTED BEET SALAD**

Mandarins | spiced candied pecans |  
crumbled goat cheese | balsamic caramel | red onions

### **PENNE PASTA SALAD**

Sundried tomato | feta | kalamata olive | oregano | EVOO

### **SMOKED SALMON PLATTER**

Cold smoked | pickled shallots | caper cream cheese |  
EVOO crostini

### **CHEESE BOARD**

Mixed Canadian cheese | assorted cured meats |  
candied nuts | chutney | EVOO crostini | house pickles

**River**  
LOUNGE



## HOT

### **COUNTRY FARM SCRAMBLED EGGS**

Clipped chive | cream

### **EGGS BENEDICT**

Hollandaise sauce | country ham

### **SMOKED BACON | BREAKFAST SAUSAGE**

### **BUTTERMILK PANCAKES**

Canadian maple syrup

### **HOMEFRIES**

Sautéed onion | oregano | roasted garlic

### **ROASTED CHICKEN**

Thyme Jus | wild mushrooms | pearl onions

### **MAPLE MUSTARD GLAZED PORK LOIN**

Cherry tomato | Fresh herb

### **CHAR SPICED ATLANTIC COD**

Corn, tomato & black bean salsa

### **4 CHEESE TORTELLINI**

Creamy tomato basil sauce

### **SEASONAL VEGETABLES**

Olive oil | maldon salt

### **CHEF ATTENDED CARVING STATION**

Roast beef | rosemary garlic rub | jus | horseradish |  
grainy mustard

### **BUILD YOUR OWN WAFFLE STATION**

Whipped cream | chocolate hazelnut spread |  
raspberry coulis | fresh berries

## DESSERT SELECTION

### **ASSORTED MINI DESSERTS**

### **MINI EGG CREME BRULE**

### **TRIPLE BERRY CRUMBLE**

### **DARK CHOCOLATE POT AU CREME**

Peanut butter mousse | peanut crumble

### **MINI CHEESECAKES**