

Easter Brunch Fun

2026

CARVING AND MADE-TO-ORDER STATIONS

Smoked paprika and cocoa rub slow roasted AAA prime rib of beef with porcini and truffle demi-glace

Omelette made to order with a selection of toppings

CRÊPE AND WAFFLE STATION

Dutch crêpes with assortment of compotes and toppings

Waffles made to order

PLATTERS

Assortment of cheeses

Artisan bread display with focaccia, cross buns, pascas, assorted sliced breads, assorted Danishes and mini croissants

Selection of North American cold cuts

SALAD BAR

Fresh artisan greens with mandarin orange, carrot curls, cucumber, sweet drop peppers VG/GF

Spinach, maple roasted yam, pickled turnips, halloumi with Greek dressing

Cajun cobb salad with pasilla lime cilantro dressing

Roasted cherry tomato, orzo, and basil with creamy cucumber dressing

Green goddess potato salad

Assortment of sushi rolls

SEAFOOD BAR

Raspberry, juniper and lime smoked salmon gravlax

Garlic lime marinated shrimps GF

Pineapple ginger marinated seafood salad

Calabrian chili and dry mango marinated mussels GF

BREAKFAST SELECTIONS

Bacon, porchetta, and herb sausages GF

Classic eggs Benedict

Crispy hash browns

MAIN COURSE SELECTION

Old Bay marinated crispy fried chicken

Lamb tagine with couscous

Seared basa fish with roasted red pepper fennel cream

Smoked gruyere and gorgonzola scalloped potatoes GF

Chef's choice of roasted spring vegetables VG/GF

DESSERT

Pastry chef's creations of Easter cookies, individual pastries, assorted floral cupcakes, Easter egg chocolates, and caramelized fruit tatin

LIVE STATION

Banana foster flambe

Chocolate fountain with fresh seasonal fruit

Ice cream station