



# EASTER BRUNCH

## Menu

### BREAKFAST

- Chef-Crafted Omelette Station
- French Toast & Maple Syrup
- Fluffy Scrambled Eggs
- Ashburn Home-Fried Potatoes
- Pork Breakfast Sausage
- Smoked Bacon
- Savoury Easter Breakfast Tarts
  - Smoked Bacon & Cheddar
  - Cheddar & Sweet Caramelized Onion
  - Spinach, Ricotta & Roasted Tomato

### GARDEN

- ASHBURN SALAD**  
arugula, baby spinach and artichoke salad with a lemon shallot dressing
- MACEDONIAN PASTA**  
salad with feta, sweet peppers, red onions, cherry tomatoes, artichokes, olives and Greek dressing
- VEGAN DELIGHT**  
grilled portobello mushrooms, roasted peppers, Bermuda onions, and roasted fennel with a honey balsamic drizzle

### SEAFOOD & CARVERY

- BLACK TIGER SHRIMP**  
poached & chilled, served with sauce remoulade and cocktail sauce
- NEW ZEALAND ROAST LEG OF LAMB**  
marinated in mustard, basil, and citrus  
*\*hand-carved*
- COLD-POACHED SALMON**  
served with tarragon aioli
- ROAST CHICKEN CACCIATORE**  
in a rich marinara sauce, mushrooms, julienne onions, and sweet peppers
- ROASTED SMOKED HAM**  
finished with an Ontario maple honey and rum glaze  
*\*hand-carved*
- CHEESE TORTELLINI**  
served in a roasted garlic pesto

### SIDES

- RED SKIN POTATO WEDGES • CHAMPAGNE-ROASTED ROOT VEGETABLES • SEASONED BASMATI RICE



### BAKEHOUSE

#### ALL-BUTTER CROISSANTS

with creamery butter and preserves

#### ASSORTED TURNOVERS, DANISHES & PASTRIES

with cinnamon sugar and apple butters

### DESSERTS

#### CANNOLI

filled with a rich and creamy blend of cream cheese, chocolate and vanilla

#### WAFFLE BAR

with whipped cream, fruit toppings and assorted sprinkles

#### HOUSE-BAKED GOURMET COOKIES

#### ASSORTMENT OF GOURMET CAKES & SQUARES

#### FRESH FRUIT PLATTER

### BEVERAGES

#### COFFEE & TEA

#### ORANGE & APPLE JUICE

\*specialty beverages available for purchase

