

# *The Harvest Dining Room*

*Presents*

## *~Easter Brunch~*

*Sunday, April 16<sup>th</sup>, 2017*



### **Freshly Baked Goods**

*Mini Assorted Danishes, Croissants, Assorted Muffins, Scones*

### **Cold Selection**

***Chilled Shrimp-*** *House Cocktail Sauce*

#### ***Smoked Fish Platter***

*Peppered Mackerel, Maple Candied Salmon, BBQ Salmon, Rollmop*

***Smoked Salmon-*** *Shaved Red Onion, Capers, Lemon*

#### ***Charcuterie Platter***

*Prosciutto, Capicola Ham, Genoa Salami, Pastrami, Black Forest Ham,*

#### ***Antipasti of Vegetables***

*Grilled Eggplant, Zucchini, Asparagus, Marinated Artichokes, Gherkins,*

*Marinated Olives, Roasted Red Peppers*

#### ***Vegetable Crudite***

#### ***Selection of Fine Canadian Cheeses***

*Assorted Crackers, Rolls & Breads*

### **Chef's Selection of Salads**

#### **Traditional Hot Breakfast**

*Bacon, Sausage, Eggs Benedict, Scrambled Eggs, Home Fried Potatoes,*

*Buttermilk Pancakes, Traditional French Toast*

#### **Omelette Station**

*Choose from fresh ingredients such as: Eggs, Ham, Sausage, Bacon, Green Onion, Peppers,*

*Sundried Tomatoes, Mushrooms, Tomatoes, Salsa, Cheddar & Monterey Jack Cheese*

#### **Hot Selection**

***Carved Baked Ham-*** *Maple & Apple Cider Glaze*

***Whole Side Salmon-*** *Honey Chipotle Glaze*

#### ***Dim Sum Station***

### **Delectable Harvest Desserts**

*Greek yogurt Parfait, Assorted Dessert Squares & French Pastries, Rice Krispies Squares  
Mousses, Apple Crumble, Cookies, Easter Candies, Fresh Fruit and Berries, Chocolate Fondue*

*Adults- \$38.95*

*Seniors(65+)- \$31.95*

*Youth(13-17)- \$25.95*

*Child (5-12)- \$14.95*

*Under 5 - Free*

#### ***Reservations Required***

***For Further Information or to make your reservations***

***please call 250-862-3177***