

The Harvest Dining Room

Presents

~Easter Brunch~

Sunday, April 1st, 2018



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, Classic and Smoked Salmon Eggs Benedict, 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, Cheddar & Monterey Jack Cheese

Hot Selection

Apple Stuffed Pork Loin

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+)- \$29.95

Youth(13-17)- \$26.95

Child (5-12)- \$17.95

Under 5 - Free

Reservations Required

For Further Information or to make your reservations

please call 250-862-3177