

The Harvest Dining Room

Presents

~Easter Brunch~

Sunday, April 21st, 2019



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 (4-12)- \$17.95

Under 4 - Free

Reservations Required

**For Further Information or to make your reservations
please call 250-862-3177**