



EASTER BRUNCH

EXECUTIVE CHEF · JAMES OLBERG

'Using the finest local and regional ingredients'

Selection of House Baked Croissant, Danishes and Muffins
Italian Focaccia and French Baguettes with Sweet Butter

SELECTION OF SALADS

Baby Field Green Salad Leaves with Champagne Herb Vinaigrette
Deviled Eggs, Radishes and Cherry Tomatoes
Marinated Carrot Salad, Pickled Beets, Marinated Green Bean Salad
Caesar Salad – Romaine, Parmesan Cheese, Crisp Bacon, Croutons and
Garlic Vinaigrette
Marinated Mushroom Salad with Fresh Cilantro and Shaved Fennel
Organic Vine Ripened Tomatoes with Pesto Bocconcini and Pickled Red
Onions
Grilled Antipasto Vegetables with Goat Cheese and Extra Virgin Olive Oil

PLATTERS

Marinated Atlantic Salmon with Saffron Aioli
Bay Scallop, Shrimp and Mussels Salad with Pepper, Coriander and Lime
Grilled Balsamic Calamari Salad with Chili's, Garlic, Parsley and Tuscan
Olive
Charcuterie Platter
Black Forest Ham, Turkey and Grilled Chicken
Gherkins, Olives, Mustards and Horseradish

Waffles with Whipped Cream, Strawberries and Chocolate Sauce

Queen's Landing Omelet Station with Tomatoes, Mushrooms, Shrimp,
Peppers, Diced Ham and Aged Cheddar

cont'd...

Prices are subject to taxes and gratuity. Served in Tiara Restaurant. Menu available
Sunday, April 4, 2010. Brunch offered 10:30 am through 2:30 pm. Reservations Required.

EASTER BRUNCH cont'd

HOT SELECTION

Carving – Slow Roasted AAA Prime Rib with Natural Jus
Roast Orange Glazed Ham with Orange, Chestnut Sauce
Seared Atlantic Salmon Pave with Sautéed Leek and Woodland
Mushroom Cream
Rosemary and Pepper Roast Leg of Lamb with Mint Cider Jus
Grilled Lemon Chicken with Caramelized Apples and Pinot Noir Jus
Buttermilk Mashed Potatoes
Cauliflower and Cheddar Cheese Gratin
Eggplant Parmesan with Basil Tomato Sauce
Queen's Landing Eggs Benedict with Smoked Ham and Hollandaise
Crispy Quebec Bacon & Country Sausage

FROM OUR PASTRY KITCHEN

Selection of Gateau and French Pastries
Domestic and Imported Cheese and Niagara Fruit Chutney
Fresh Seasonal Fruits and Grapes
Warm Chocolate and Cherry Bread Pudding with Rum Anglaise

QUEENS LANDING CHILDREN'S EASTER BUFFET

House-made Chicken Fingers
Iceberg Lettuce with French Dressing
Mac and Cheese
Vegetable Sticks with Sour Cream Dip
Glazed Carrots
Potato Wedges
Sundae Bar, Cookie Crumbs, Chocolate Pieces , Chocolate Sauce and
Whipped Cream
Fruit Jello
Chocolate Milk and Cookies

Coffee or Tea

\$36.00 per person