



Noble

EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'



*Happy Easter from all of us at
The Prince of Wales*

EASTER BRUNCH BUFFET

A SELECTION OF ANTIPASTO & SALADS TO INCLUDE:

Fresh Bakery Breads

Cured & Smoked Meats with Regional Cheeses, Toasted Candied Nuts, Preserves & Artisan Crackers

Tender Salad Greens, Spring Radishes, Hot House Tomatoes & Niagara Wine Vinaigrette

Orecchiette Pasta Salad, Parsley & Walnut Pesto, Sheep's Milk Feta Cheese

Grilled & Chilled Marinated Vegetable Antipasto

Spiced Red Cabbage Slaw, Cashews, Golden Raisins & Sherry Vinaigrette

Chilled Deviled Eggs & Chives

Smoked Rainbow Trout, Pickled Bermuda Onions, Remoulade

CARVING STATIONS:

Roast Grass Fed Lamb Leg, Spearmint Gremolata

Slow Roasted Virginia Ham, Maple Butter Glaze

ENTREES:

Traditional Eggs Benedict with Smoked Canadian Back Bacon & Hollandaise

Vanilla Bean Pancakes & Pain Perdu

Bacon & Farmers' Pork Sausage Links

Fresh Country Scrambled Eggs & Sweet Peppers

Baked Atlantic Salmon, Chardonnay Butter & Genovese Basil

Spring Vegetables and Tender Skin Baby Potatoes with Savory Butter & Sea Salt

FROM THE BAKERY:

Seasonal Sliced & Whole Fruits

Fresh House-Made Croissants & French Pastries

A Selection of Decadent Desserts from the Prince of Wales Pastry Shop

\$42++ (Children under 12 are ½ price)

Price is subject to tax. Gratuity is not included.

**Breakfast Package guests may upgrade for a \$20 surcharge
Available in Noble on Sunday April 1st, 2018 from 11am to 2:30pm**



EASTER BRUNCH - 2018

EXECUTIVE CHEF · MARC LYONS

Selection of House Baked Breakfast Pastries
Artisanal Breads and Creamed Butter

SELECTION OF SALADS

Baby Field Green Salad with Honey Lavender Vinaigrette
Deviled Eggs, Radishes and Cherry Tomatoes
Marinated Carrot Salad, Pickled Fennel, Moroccan Couscous Salad
Caesar Salad – Parmesan, Crisp Bacon, Croutons, Creamy Dressing
Marinated Mushroom Salad with Fresh Cilantro and Grilled Peppers
Organic Vine Ripened Tomatoes, Bocconcini and Pickled Red Onions
Grilled Antipasto Vegetables with Goat Cheese, Extra Virgin Olive Oil

PLATTERS

Smoked Atlantic Salmon with Shaved Red Onion and Capers
Seasonal Inspired Seafood
Cured Rainbow Trout with Saffron Citrus Mayonnaise
Charcuterie Platter, Gherkins, Olives, Mustards and Horseradish

Sushi Station

Selection of Rice Rolls and Summer Rolls
Soya Sauce, Pickled Ginger and Wasabi

WAFFLES AND CREPES

Ricotta Stuffed Crepes
Whipped Cream, Fruit Compote, and Chocolate Sauce

QUEEN LANDING OMELET STATION

Tomatoes, Mushrooms, Peppers, Diced Ham and Aged Cheddar

HOT SELECTION

Carving - Slow Roasted Hip of Beef with Natural Jus
Carving - Roasted Orange Glazed Ham, Chestnut Sauce
Baked Salmon with Sautéed Leek and Woodland Mushroom Cream
Rosemary Roasted Leg of Lamb with Apple Cider Jus and Mint Jellies
Roasted Chicken with Caramelized Apples and Brandy Jus
Buttermilk Mashed Potatoes
Cauliflower and Cheddar Cheese Gratin
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
Canadian Cheeses and Niagara Fruit Chutney
Fresh Seasonal Fruits and Grapes
Warm Chocolate and Cherry Bread Pudding with Rum Anglaise

Queen's Landing Children's Easter Buffet Easter Egg Hunt

Chicken Fingers
Mac and Cheese
Vegetable Sticks with Sour Cream Dip
Potato Wedges
Pudding Bar, Crushed Candies, Sauces and Whipped Cream
Chocolate Milk
Assortment of Fresh Baked Cookies

\$46 per person

Offered Sunday 1030am to 2:30pm
Price subject to taxes and gratuities. Children under 12 \$21.00.
Advance Reservations Required, Subject to Availability

EASTER BRUNCH

CONTINENTAL

A Selection of Breakfast Pastries and Breakfast Loaves
Local Fruit Preserves, Cream Cheese and Butter
Granola, Dried fruit, Vanilla Yogurt and Berries
Fresh Fruit Medley with Seasonal Berries
Assorted Cereals

LUSH SALADS

Baby Greens, Strawberries, Toasted Almonds with Poppy Seed Vinaigrette
Marinated Carrot Salad with Gold Sultina Raisins
Grainy Dijon Potato Salad with Red Skinned and Purple Potatoes, Charred Corn and Fresh Dill
Toasted Orzo Pasta Salad with Green Pumpkin Seeds, Sunflower Seeds and Mandarin Orange
Crudités' with a Duo of Dips

FROM THE HEARTH

Carved to Order:
Roasted Dijon Honey Glazed Smoked Ham
Ancho BBQ Glazed Grilled Salmon
Belgium Waffles, Omelets and Eggs Cooked To Your Liking

CHARCUTERIE, CHEESE, SEAFOOD

Antipasto Platter of Cured Meats with Marinated Olives and Pickled Vegetables
Local and Imported Cheese Platter with Crackers and Crisps
Lemon Garlic Tiger Prawns with Greaves Chili Cocktail Sauce
Smoked Mackerel, Oysters and Mussels
Pickled Herring with Peppered Crème Fraiche and Preserved Lemon

MAINS AND SIDES

Traditional French Toast with Maple Syrup and Fresh Berries
Apple-Wood Smoked Bacon, Breakfast Sausage
Eggs Benedict with Hollandaise and Peameal Bacon
Roasted AAA Striploin of Beef with Onion Jam and Natural Jus
Spring Vegetable Jardinière
Aged White Cheddar and Sour Cream Mashed Potato

SWEETS

Assortment of Pies, Cakes, and Pastries
Cookies and Cupcakes with Fresh Whipped Cream and Berries

40.00 per person

Offered Sunday, April 1st, 2018. Two Seating's 11:00 am and 1:30 pm. Price subject to taxes and gratuities. Children under 12 half price. Advance Reservations Required, Subject to Availability.