



# 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**