

VELVET  
GLOVE

GRAND *Easter* BRUNCH

SALAD

**BUILD YOUR OWN:**

Spring Greens and Assorted Leaf Lettuces, Toasted Almonds, Blue Cheese, Bacon, Tomatoes, Cucumber, Olives, Corn, Garbanzo Beans, Assorted Local and Classic Dressings

**SALAD BAR:**

Broccoli Rabe and Avocado Salad, Lemon Dressing, Molten Quail Eggs  
Whipped Ricotta with Dates, Pistachio & Rhubarb Compote  
Creamy Egg and Potato Salad, Celery, Fresh Scallions, Mustard  
Grilled Asparagus wrapped in Prosciutto, Truffle Shaves and Parmesan

DEVILED EGG BASKET

Sour Cream & Smoked Paprika  
Bacon & Chives  
Anchovy & Dill  
Avocado & Jalapeño

POACHED SHRIMP

*Served with Cocktail Sauce*

SALMON GRAVLAX BAR

Gin & Juniper Gravlax, Beet Gravlax, Herb & Citrus Gravlax & Smoked Salmon  
***Served with: Bagel Chips, Assorted Cream Cheese, Goat Cheese, Lemon Slice, Capers, Scallions, Pickled Onions***

AVOCADO TERRACE

Lump Crab Salad, Mango & Fennel  
Tuna, Edamame & Roasted Sesame Seeds  
Black Bean Chorizo  
Ricotta & Balsamic Strawberries, Basil  
Hot Sauce & Grilled Sour Dough

CHEESE & CHARCUTERIE

Local Bothwell Cheese, Spiced Honey Baked Brie  
with Saskatoon Berry Compote, Salami, Prosciutto, Calabrese,  
Kielbasa Sausage, Marinated Olives, Giardiniera, Pepperoncini Peppers,  
Roasted Pepper Hummus, Tapenade, Mustards, Honey Dill,  
Grilled Herbed Focaccia, Baguette

**109 per person**  
**Seniors (55+) - 89 per person**

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FROM THE BAKERY

Classic Croissants, Hot Cross Buns,  
Nutella Croissants & Pistachio Croissants

CLASSIC BREAKFAST

Classic Eggs Benedict, Quiche Florentine, Breakfast Bacon/Sausage,  
Brioche French Toast with Maple Syrup and Blueberry Compote

LIVE CARVING STATION

Honey & Rye Glazed Bone-In Ham with Apple Sage Sauce  
Herb-Crusted Roast Leg of Lamb, Mint Jus  
Braised Short Ribs, Natural Jus & Chimichurri Sauce

HOT STATION

Grilled Chicken Breast with Tarragon Caper Cream Sauce  
Yellow Squash Casserole with Smoked Gouda  
Potato Lyonnaise with Spring Onions & Thyme  
Maple Roasted Carrots, Crushed Pecans & Feta Crumble  
Mushroom Stroganoff in Porcini Cream Sauce with Egg Noodles

DESSERTS

Carrot Cake with Cream Cheese Frosting  
White Chocolate Raspberry Mousse  
Lemon Meringue Pie, New York Cheesecake  
Easter Cupcakes, Apple Pie

**FEATURED CHOCOLATE FOUNTAIN:**  
Selection of Seasonal Fruits and Marshmallows

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