

EASTER SUNDAY LUNCH BUFFET

April 20th, 12 pm - 3 pm

FRESHLY BAKED BREADS

Fennel Seed Bread | Thyme Bread Roll | Brown Bread Roll | Multi Cereal Bread | Hot Cross Buns
Butter | Extra Virgin Olive Oil | Balsamic Vinegar | Thyme Butter

SOUP & SALADS

Roasted Cauliflower Soup with Crostini

Fresh Bocconcini & Tomato Caprese, Balsamic Reduction, Arugula

Roasted Butternut Squash & Kale Salad with Crumbled Goat Cheese, Pomegranate, Onion, Toasted Almonds, Lemon & Herb Vinaigrette

Asian Coleslaw Salad with Red Cabbage, Onion, Roasted Peanuts, Cilantro, Chili Flakes, Lemon Zest, Lemon Juice, Fish Sauce & Brown Sugar

Heritage Green Salad with Baby Radish, Onion, Cherry Tomatoes, Cucumber, White Balsamic Dressing

Classic Caesar Salad with Romaine, Parmesan, Croutons, Bacon Bites, Caesar Dressing

COLD SEAFOOD STATION

Smoked Salmon | Smoked Trout | Poached Shrimps | Herb Marinated Mussels
Lemon Wedges | Cocktail Sauce | Sour Cream | Creamy Horseradish

CHARCUTERIE & CHEESE BOARD

Selection of Artisanal Cheese & Cured Meats, Dried Fruit, Chutney & Crackers

HOT BUFFET

Roasted Chicken Breast with Creamy Mushroom Sauce

Herb Marinated Arctic Char with Creamy Fennel Butter Sauce

Moroccan Lamb Stew

Penne Pomodoro Primavera

Honey Roasted Carrots

Herb & Garlic Mashed Potatoes

CARVERY

Herb Roasted Prime Rib with *Yorkshire Pudding, Gravy, Creamy Horseradish & Chimichurri*

LITTLE TREATS

Crispy Chicken Tenders with Plum Sauce | Mini Sliders | French Fries

S' MORES STATION

An Epic "Made to Order" S'mores Station

Graham Cracker | Oreo | House-Made Cookies | Marshmallows | Chocolate | Strawberry | Peanut Butter | Nutella | Passion Fruit

SWEET TREATS

Floating Island | Raspberry Profiterole | Carrot Cake | Sticky Toffee Pudding | Banana Crumble | Chocolate Mousse |
Chocolate Fountain with Fruit Cubes | Marshmallows |
Madeleine | Red Velvet Cake

Adults: \$69

Kids (8-12): \$28

Little foodies (7 & under): Dine FREE!

Prices are exclusive of taxes & gratuities

Reservations are highly recommended