

Father's Day 2018 Brunch  
Sunday June 17th, 2018  
11.30 AM till 2.30 PM

**Breakfast Favorites**

The Eggs

Classic eggs benedict

Chef attended build your own eggs and omelets station

*Whole egg or egg whites*

*Choice of Mushrooms, onions, peppers, tomato, Ham, bacon, sausage, and, varieties of cheese*

The Meat

Apple wood smoked bacon

Maple glazed breakfast sausages

The side

Crispy home fries

The sweet

Breakfast style bread & butter pudding

*Maple syrup*

Fresh Breakfast Pastry Selection

*Freshly baked selection of muffins, Crisp buttery croissants, Fruit filled Danishes,  
Apple turnovers and Cinnamon rolls*

Toaster Station

*White, brown, multigrain breads, Assortment of jams, peanut butter, honey, butter*



**Farmers Market Selection**



Tomato soup	<i>Assorted bread &amp; rolls</i>
Market greens	<i>Selection of dressings</i>
Caesar Salad	<i>Crisp romaine / garlicky dressing / parmesan cheese / croutons</i>
Greek Salad	<i>Cucumber / tomato / red onion / sweet peppers / feta cheese/ Oregano vinaigrette</i>
Fussili Pasta Salad	<i>Tri Colored Pasta / Fire Roasted Vegetables / Fresh Herbs/ Sun dried Tomato dressing</i>
Potato Salad	<i>Stone ground mustard/ bacon/ mayonnaise</i>



**BBQ Station**

*(A taste of summer)*



Sticky Ribs  
Fried chicken  
Burger bar



*Fall off the Bone Tender/ Zesty BBQ sauce  
Honey/ Frank's red hot*

Corn on the cob

*Fresh off the BBQ, all the traditional condiments  
and a few more*

 **Sushi Station**   
(A taste of Japan)  
Assorted sushi rolls

 **Taco Bar**   
(A taste of Mexico)  
Hard and Soft Shell Tacos  
Chicken/ Beef and traditional Mexican  
condiments

 **Seafood / Stir-fried**   
(A taste of Nova Scotia)

Bacon wrapped salmon  
Sticky maple whisky glaze  
Chilled P.E.I Marinated Mussels  
Peel n eat shrimp  
Cocktail sauce  
Smoked Salmon Display  
Red Onion / Capers /Lemon

 **Indian Station**   
(A taste of India)

Butter Chicken  
Basmati rice  
Naan bread, Pappadum, pickles, chutney

 **Chef Attended Beef Carvery**   
(A taste of Canada)

Mustard crusted AAA roast beef      Seasonally inspired vegetable medley

### **Potato Bar**

Classic buttermilk mashed potato

Baked potato

### Toppings

Butter, sour cream, green onions, sautéed mushrooms, charred peppers, broccoli florets, grated cheese, salsa,

 **Dessert Extravaganza Extraordinaire**   
(A taste of Heaven)

### Chocolate Fountain

For dipping: Melons, berries, pound cake, brownie bites, marshmallows, Lady Fingers

### Hot

Warm chocolate & bourbon bread pudding

### Pies

Chocolate & caramel pecan pie  
Lemon meringue pie

### Cakes

Cherry cheesecake  
Double chocolate cheesecake  
Black Forest cake  
Carrot cake

### Glasses

Lemon cream  
Tiramisu  
Nova Scotia berry mousse

### Minis

Crème brulee cups  
Mini tarts  
Chocolate éclairs  
Double chocolate brownies  
Fruit squares  
Nanaimo bars

