



## EASTER BRUNCH

A blend of buffet and ala carte dining with a touch of pizzazz!

### DISPLAY

(otherwise known as all you can eat)

Sliced Cold Cuts with Assorted Mustards and Pickles

Canadian Cheeses with Preserves and Flatbreads

Hummus / Artichoke and Olive Dip/ Tomato Chutney with Flatbreads and Lavash

University Bakery Breakfast Breads, Muffins, Danishes , Turnovers , Croissants

Mason Jar Parfaits with Housemade Granola and Maple Yogurt

Sliced Fresh Fruit with U of G Honey Yogurt

### SALADS:

Baby Greens with Trio of Housemade Dressing

Orzo Pasta with Charred Vegetables and Basil Sundried Tomato Pesto

Olive Oil Crushed Potato Salad with Grainy Dijon Dressing

Yam and Chickpea Salad with Cumin Yogurt Dressing

### DESSERT BAR:

Cookies and Fresh Cream

Warm Cinnamon Buns

University Bakery Fresh Baked Pies

Bite Sized Sea Salt Caramel and Pretzel Brownies



**ALA CARTE**  
(please choose one)

*All served with Crispy Red Skin Potato Wedges*

### Cranberry Bread Puddin' French Toast

Egg Dipped Cranberry Bread Pudding / Cranberry Compote / Maple Bacon  
Ontario Maple Syrup

### Chorizo and Waffles

Belgian Waffles / Crumbled Chorizo Sausage / Sunny Up Eggs  
Feta Cheese / Chemicurri

### Smoked Salmon Benny

Cold Smoked Salmon / Poached Eggs / Baked English Muffin / Hollandaise  
Basil Pesto

### Breakfast Pizza

Spicy Red Sauce / Pingue's Proscuitto / Goat Cheese / Forno Baked Egg / Arugula Salad

### Green Market Quiche

Charred Brocolinni / Baby kale / Smoked Mozzarella / Basil & Arugula Salad

### Chicken Provencal

Braised Chicken Thigh/ EVOO Crushed Yukon/ Cellar Vegetables  
Hazelnut Brown Butter Jus

**\$38.95**

**PLUS HST & 15% GRATUITY**

Includes one Cocktail, Starbucks Brewed  
Coffee and/or Tazo Tea Selection