EASTER AT VALHALLA FEATURED BRUNCH

\$50 per person • \$25 per child, 12 & under • Free for children under 3 Includes complimentary coffee and tea

SEATING TIMES ARE 9:30AM-11:30AM AND 1PM-3PM TO BOOK YOUR RESERVATION, PLEASE CALL **807-577-1121, EXT. 627**

BAKED GOODS

Assorted Baked Goods

French Baguette, Ciabatta Buns, Fruit Danishes, Butter Croissants, Cinnamon Buns, Assorted Muffins

> **Spreads** Butter, Preserves

HOT BREAKFAST STATION

Scrambled Eggs Classic Eggs Benedict Potatoes O'Brien Bacon and Sausage Pancakes and Syrup Three Berry Compote

Whipped Cream

OMELETTE & CREPE STATION

Omelettes

Eggs, Egg Whites, Ham, Bacon, Mixed Cheese, Mozzarella, Green Onions, Red Onions, Mushrooms, Tomatoes, Spinach, Herbs, Salsa, Peppers

Crêpes

Three Berry Compote, Macerated Rum Cherries, Vanilla Sauce, Whipped Cream, Maple Syrup

SALAD STATION

Caesar Salad Croutons, Bacon Bits, Lemon, Parmesan

Tuscan Field Greens & Garden Garnishes

Creamy Pommery Mustard Potato Salad

Bacon & Broccoli Salad with Dried Cranberries

ANTIPASTO & SEAFOOD TABLE

Meat

Pulled Turkey, Salami, Capicola, Prosciutto, Black Forest Ham, Montreal Smoked Meat

Cheese

Smoked Gouda, Havarti, Blue Cheese, Provolone, White & Aged Cheddar

Seafood Cold Poached Shrimp & Cocktail Sauce, Blue Mussels & Mignonette Marinade

> **Antipasto** Olives, Pickles, Crudités, Dips

CARVING STATION & HOT ITEMS

Alberta Angus Beef with Rosemary & Red Wine Jus

Pineapple & Spice Glazed Ham, On the Bone

Hot Items

Honey Roasted Chicken on the Bone, Dry-Brined Pork Loin with Finnish Mustard Sauce, Breaded Turkey Cutlets with Tomato & Sage Gravy, Penne Pomodoro with Garlic & Balsamic Roasted Vegetables, Steamed Spring Potatoes with Herb Butter, Green Beans & Roasted Red Peppers, Brown Sugar Glazed Carrots & Turnips

DESSERTS

Classic Layer Cakes Freshly Baked Pies Brownies Pastries Fresh Cut Fruit