

SUNDAY, APRIL 20, 2025 | BALLROOM | 10 AM - 12 PM & 1 PM - 3 PM

EASTER BRUNCH

\$57.50 per adult | \$28.75 per child 12 & under | Free for children under 3

Taxes are not included in price

THE BAKERY

Assorted Baked Goods

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

Spreads

Butter, Preserves

THE SALADS

Tuscan Field Greens & Garden Vegetables

Devilled Egg Potato Salad

Bacon & Broccoli Salad

with Dried Cranberries

Greek Pasta Salad

with Kalamata Olives & Feta

Caesar Salad

with Croutons, Bacon Bits, Lemon, & Parmesan

ANTIPASTO & SEAFOOD TABLE

Meats

Salami, Capicola, Prosciutto, Black Forest Ham, Kielbasa, Montreal Smoked Meat

Chesses

Smoked Gouda, Havarti, Blue Cheese, Provolone, Marble, Swiss, White Cheddar

Seafood

Poached Shrimp & Cocktail Sauce, Blue Mussels & Mignonette Marinade

Antipasti

Olives, Pickles, & Crudites and Dips

HOT BREAKFAST

Scrambled Eggs

Classic Eggs Benedict

Savoury Potatoes

Bacon & Sausage

Pancakes & Syrup

with Three Berry Compote & Whipped Cream

HOT ITEMS

Honey Roasted Chicken

on the Bone

Apple Stuffed Pork Loin

with Dark Rum Jus

Turkey Breast

with Apricot Gravy

Penne Marinara

with Charred Peppers & Zucchini

Steamed Spring Potatoes

with Olive Oil & Garlic

Perogies

with Caramelized Onions & Sour Cream

Carrots & Turnips

with Maple Butter

Green Beans & Roasted Red Peppers

OMELET & CREPE STATION

Omelet

Whole Egg, Ham, Bacon, Blended Cheese, Mozzarella, Green Onion, Red Onion, Mushrooms, Tomatoes, Spinach, Salsa, Peppers

Crepe

Fruit Compote, Whipped Cream, Irish Mist Macerated Strawberries, Vanilla Sauce, Maple Syrup

CHEF CARVED

Alberta Angus Beef

with Rosemary & Peppercorn Jus

Hot Honey & Spice Glazed Ham

On the Bone

DESSERTS & SWEETS

Classic Layer Cakes

Freshly Baked Pies

Brownies

Pastries

Tarts

Fresh Cut Fruit



Scan to
Get Tickets

Valhalla

HOTEL & CONFERENCE CENTRE