



THE BRIARS
RESORT & SPA ON LAKE SIMCOE



Easter
Brunch buffet

FROM THE BAKERY

Artisanal Breads & Flat Breads
Baked in-house Buttery Croissants
Danishes & Cinnamon Rolls

COLD PLATTERS & SALADS

Organic Crisp Greens

Field tomatoes, Pickled Carrots and Radishes
Candied Pecans, Balsamic Vinaigrette

Greek Salad

Lettuce, Tomato, Red Onion, Cucumber
Feta Cheese, Greek Dressing

Classic Caesar Salad

Crisp Hearts of Romaine, Shaved parmesan Herbed Croutons

Smoked Fish and Shrimp

Cold Poached Shrimp, Cocktail Sauce
Smoked Salmon, Pickled Red Onion, Fried Capers

International & Domestic Cheeses

A selection of Artisanal Cheeses, Herbed Crostini
Fresh Grapes, Dried Fruits

Antipasto

Bocconcini a la Caprese, Assorted Cured Meats
Grilled Vegetables with Balsamic Reduction, Olives

Dim Sum

Fried & Steamed Dumplings
Soy Sauce

Early Bird - until March 20: \$65

Children (10 & under): \$22

Applicable taxes and gratuities not included

CHEF ATTENDED STATIONS

Jackson's Point Omelet Station

Onion, Peppers, Spinach, Mushrooms, Tomatoes
Honey Glazed Ham, Sharp Canadian Cheddar

The Carvery

Slow roasted "AAA" Striploin, Red Wine Demi Glace & Mini Yorkshires

SIDES & MORE

Eggs Benedict

Ham, Classic Hollandaise, Spicy Herb Parmesan

French Toast, Pancakes

Maple Syrup

Whole Roasted Turkey

Turkey Gravy

Honey Glazed Sliced Ham

Pineapples

Three Cheese Tortellini

Shaved Parmesan

Scrambled Eggs, Classic Canadian Bacon, Turkey Sausage, Whipped Yukon Gold Puree, Seasonal Briars Vegetables

SWEET TREATS

Briars Bread Pudding

Sliced Fruits

Assorted Mini Tarts

Seasonal Cakes

Coffee, Decaffeinated Coffee, Assorted Teas, Juices

**Menu items are subject to change without notice.*