

## 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

### 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

Early Bird - until March 20: \$65

Children (10 & under): \$22

Applicable taxes and gratuities not included

\*Menu items are subject to change without notice.