



The Grand
**EASTER
BUFFET**

MENU

BREAD AND SMALL BITES

SELECTION OF ASSORTED ROLLS, HOT CROSS BUNS, CRANBERRY-ORANGE SCONES, MINI CROISSANTS, GRILLED VEGETABLE BRUSCHETTA WITH BAGUETTE, MARINATED VEGETABLE RICE PAPER ROLLS, PICKLED TOMATO BOCCONCINI SKEWERS

ROASTED PEPPER-WHITE BEAN DIP AND CHIVE HUMMUS WITH HERB FOCACCIA AND LAVOSH

SALAD BAR

ARUGULA WITH STRAWBERRIES, BALSAMIC AND TOASTED SEEDS

CAESAR SALAD WITH SHAVED PARMESAN, MAPLE BACON AND HERB CROUTONS

SPINACH + FRISEE, SPRING MIX, CHOPPED SALAD WITH TOPPINGS, TO INCLUDE: GRAPE TOMATO, SHAVED CARROT, SLICED CUCUMBER, SHAVED RADISH, CANDIED PUMPKIN SEEDS, SUNFLOWER SEEDS, HERB CROUTONS, SLICED OLIVES, PEPPERONCINI, CRISPY ONIONS, SHREDDED CHEESE

HOUSE-MADE DRESSINGS: BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, DIJON-TARRAGON DRESSING, OREGANO VINAIGRETTE WITH FETA

COMPOSED SALADS

LEMON-HERB QUINOA, ROASTED ASPARAGUS & SPRING PEAS **GF VG**

BEET, BARLEY & GREEN ONION SALAD WITH SHERRY VINAIGRETTE **GF VG**

WILD RICE SALAD WITH CRANBERRIES, TOASTED ALMONDS & ORANGE VINAIGRETTE **GF VG**

SPRING ORZO SALAD WITH FETA, SPINACH & LEMON ZEST

ROASTED POTATO SALAD WITH BELL PEPPER, SCALLIONS & MAPLE-ORANGE DIJON DRESSING, FRESH HERBS **GF VG**

SEAFOOD STATION

SHRIMP COCKTAIL & MARINATED KIWI MUSSELS WITH LEMON, MINCED RED ONION, REMOULADE, HORSERADISH COCKTAIL SAUCE, HOUSE-MADE SALMON GRAVLAX AND HOT SMOKED SALMON WITH HERB & GARLIC CREAM CHEESE, FRIED CAPERS, LEMON-CHIVE AIOLI, DILL SOUR CREAM AND CROSTINI

SEAFOOD PASTA SALAD WITH ROASTED ZUCCHINI AND BELL PEPPER, SCALLIONS AND SUN-DRIED TOMATO DRESSING

GF GLUTEN FREE | DF DAIRY FREE | V VEGETARIAN

VG VEGAN | HL HALAL

ALL PRICES ARE SUBJECT TO HST & ADMIN FEE.

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PLATTERS

GRILLED VEGETABLE PLATTER WITH BALSAMIC & HERBS, MARINATED OLIVES, ARTICHOKE & ROASTED PEPPERS **GF VG**

VEGAN MEZZE PLATTER: HUMMUS, MUHAMMARA & BABA GHANOUSH **GF VG**

BURRATA PLATTER WITH ROASTED TOMATOES, CITRUS, CRISPY SHALLOTS & BASIL OIL **GF V**

BLACK FOREST HAM, SMOKED TURKEY, AND ASSORTED CURED MEATS WITH PICKLED SHALLOT, OLIVES, GRAIN MUSTARD AND CONFIT GRAPE TOMATO

DOMESTIC AND INTERNATIONAL CHEESES WITH ASSORTED CRACKERS, STONE FRUIT, BERRIES, AND HONEY COMB **V**

HOT SELECTIONS

SCRAMBLED EGGS

BREAKFAST BANGERS AND MAPLE BACON

TRADITIONAL EGGS BENEDICT

NUTELLA FRENCH TOAST SANDWICHES WITH MAPLE BUTTER AND SYRUP

VEGETABLE MEDLEY WITH ROASTED CAULIFLOWER + ZUCCHINI, ORANGE GLAZED CARROTS, AND GRILLED ASPARAGUS **GF VG**

SCALLOPED POTATOES **GF V**

BAKED VEGAN MEDITERRANEAN PENNE WITH KALAMATA OLIVES, ROASTED EGGPLANT, ZUCCHINI, TOMATO, AND FETA **VG**

PAN SEARED CHICKEN BREAST WITH WILD MUSHROOMS AND THYME JUS **GF DF H**

BAKED ATLANTIC SALMON FILLET WITH CREOLE MUSTARD-DILL CRUST **DF GF H**



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THE CARVERY

SLOW ROASTED PRIME RIB AU JUS (GF,DF)

APRICOT GLAZED HAM WITH BROWN SUGAR
MUSTARD (GF/DF)

OMELETTE STATION

HAM, SCALLIONS, SAUTEED MUSHROOMS, BELL
PEPPERS, SHREDDED CHEESE AND ASPARAGUS

DESSERT SELECTIONS

SELECTION OF HOUSE-MADE CHEESECAKES

TORTES, ASSORTMENT OF GOURMET FINGER
PASTRIES AND INDIVIDUAL MOUSSE CUPS (GF/VG
INCLUDED)

BANANAS FOSTER STATION WITH VANILLA ICE-
CREAM V

PRICING

**EARLY BIRD - ADULTS
\$48.95**

AVAILABLE UNTIL MARCH 6, 2026

**REGULAR PRICE - ADULTS
\$64.95**

**CHILDREN (AGES 4 - 11)
\$24.95**

**TODDLERS (AGES 3 & UNDER)
FREE
WITH PAID ADULT**

GF GLUTEN FREE | DF DAIRY FREE | V VEGETARIAN
VG VEGAN | HL HALAL

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