

Easter Brunch

BREAKFAST STATION

A selection of breakfast pastries, including house baked danishes, muffins and croissants

Fresh made-to-order omelettes along with a variety of fillings

Crispy maple-cured bacon and brown sugar glazed ham

Hash browned potatoes with sautéed peppers and onions

WAFFLE STATION

Freshly made golden buttermilk waffles

A selection of toppings, including fruit compotes, whipped cream and sweet sauces

Classic cheese blintzes with brandy and raisins

ANTIPASTO STATION

North Atlantic smoked salmon with classic garnishes and rye breads

Citrus poached shrimp with vodka spiked cocktail sauce

Herbed devilled eggs

An array of grilled and marinated Mediterranean vegetables

Grilled asparagus with orange, ginger and sesame

A board of domestic and imported cheese, accompanied with grapes, dried fruits and a selection of crackers

Platters of sausages and cured meats with assorted mustards and breads

SALAD STATION

Greek orzo salad with feta and Kalamata olives

Salad of fresh baby greens with fresh vegetables

Niçoise salad with tuna

New potato salad with scallion and herbs

Mexican vegetable salad with avocado and cilantro vinaigrette

THE CARVERY

Grilled Australian leg of lamb with house-made mint sauce

Thyme-roasted striploin of beef with red wine jus

THE MAIN EVENT

Rosemary grilled chicken breasts with mushroom thyme cream sauce

Cedar planked Atlantic salmon fillet with ginger soy glaze

Spinach and ricotta ravioli in a tomato basil sauce with peppers and arugula

Fresh buttered spring vegetables with chives

North African vegetable tagine with herbed couscous

Crispy chicken fingers and french fries
(for the little ones, and the big ones too)

THE SWEET FINALE

Fresh sliced fruits with berries and minted yogurt dip

Selection of freshly baked fruit pies

Variety of delectable cakes and pastries

Lemon panna cottas with blueberry compote

Array of house-baked cookies



THE CLUB AT
BOND HEAD