

Gourmet Easter Brunch

SHERWOOD
INN
ON LAKE JOSEPH

Adults \$23 • Children 5-12 \$11.50
Children 4 and under eat free

*Subject to applicable taxes.
Gratuities not included.*

MENU

Freshly carved fruits with seasonal berries

Chef's house made granola

Basket of cereals with 2% and skim milk

Low-fat vanilla and fruit yogurts

Farm fresh egg omelet station made-to-order. Toppings: ham, peppers, mushrooms, cheese

Fluffy scrambled eggs with garden chives

Assorted eggs benedict: back bacon, mushroom & brie, fresh spinach, served with lemon pepper hollandaise

Warm waffle station with fresh berry compote, strawberries with whipped cream

Quebec-style French toast with maple-infused syrup

Traditional buttermilk pancakes and fresh oatmeal chocolate pancakes

Chef's soup of the day

Hickory-smoked bacon and link sausages

Rösti potato hash with bell peppers, caramelized onions, yellow squash, and zucchini

Herbed oven-roasted supreme of chicken on pan jus with sherry and orange cranberry

Southwestern cilantro saffron rice with peas

Hot glazed ham dijonnaise, freshly carved

La Creperie station, served with fresh berry compote, caramelized banana & Nutella, fresh cream and warm caramel sauce

Peel-and-eat shrimp with traditional cocktail sauce

Lasagna

Sherwood fresh smoked salmon with fennel seed, served over sliced Calabrese bread with sour cream cheese and dill

Baby greens salad with sliced strawberries and spiced pecans with goat cheese

Caesar salad with fresh focaccia croutons

Crispy, buttery croissants, baked fruit danishes, banana poppy seed and cranberry breads, breakfast loaves, cinnamon buns, Canadian-style bagels, house made gluten-free breakfast loaf

Whipped butter, fresh fruit preserves, marmalade, peanut butter, honey, and cream cheese

Freshly brewed coffee, specialty teas, selection of orange, apple, and grapefruit juices, Easter strawberry banana smoothie

