



EASTER BRUNCH

Sunday April 17th, 9am to 2pm

Adults \$45 Kid's 12 & under \$22.50

Appetizers

Oysters Rockefeller - Champagne Hollandaise, Spinach
Mini Pancake & Fruit Skewers - Maple Syrup
Mini Parfait - Greek Yogurt, Strawberries, Granola
Chicken Waffle - Chipotle Aioli, Green Onions
Smoked Salmon Crostini - Goat Cheese, Pickled Beets, Dill
BLT Slider - Bacon, Lettuce, Tomato

Salads

Kale Caesar Salad - Croutons, Grana Padano, Grilled Lemon
Quinoa Spinach Salad - Strawberries, Blueberries, Honey -Lime & Mint Vinaigrette
Roasted Beet Salad - Heirloom Carrots, Brussels Sprouts

Charcuterie Board & Antipasto Platter

European Style Wild Game & Cured Meat, Honeycomb,
Grilled Fennel, Zucchini, Onion, Red Pepper & Cherry Tomatoes

Traditional Breakfast

Scrambled Eggs with Chives
Eggs Benedict*
Bacon
Turkey Sausage
Rosemary Fingerling Potatoes

Desserts

Sliced Fruit, Watermelon, Pineapple, Melon, Grapes
Assorted Cakes & Pastries

Bar

Queenston Mile Rose \$32
Laurent Miguel \$30
Mimosa Bottle Service \$50

Blue Mountain Resort LP's Food & Beverage Services do our utmost to accommodate any food related allergies, intolerance or sensitivities that are communicated to us by our guests. We do not however, assume responsibility for any reaction, illness or injury related to food allergies, intolerance or sensitivities and are unable to guarantee a 100% allergen-free environment.

*These items may be served raw or under cooked based on your specification, or contain raw or under cooked ingredients. Consuming raw or under cooked meats, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.