

Easter Brunch

Sunday April 9 | 10am to 2pm

Adults
\$55⁰⁰

Kids (Ages 5-12)
\$27⁵⁰

SALAD

Spring Harvest Salad

Spinach, frisée, strawberries, blueberries, goat cheese, citrus vinaigrette

Green Goddess Salad

Mixed greens, avocado, red onion, cherry tomato, cucumber, radish, sunflower seeds, croutons, green goddess dressing

Roasted Chioggia Beet Salad

Candy stripe beets, arugula, goat cheese, mandarin oranges, apple, balsamic vinaigrette

SEAFOOD

House Cured Atlantic Salmon Gravlox

Dill, cream cheese, lemon

Poached Shrimp

House-made cocktail sauce

Mussels

Fresh mussels, lime juice, garlic, cilantro, sesame

CHARCUTERIE

Cured Meats and Cheeses

Prosciutto, calabrese, genoa, double cream brie, fontina, marbled cheddar

Antipasto

Marinated olives, artichoke hearts, pickles, grilled fennel, roasted zucchini, red pepper, asparagus, mustard, horseradish

CHEF ATTENDED STATIONS

Carved Maple Glazed Ham

Waffles

Ontario strawberries, blueberries, chocolate chips, mixed berry compote, whipped cream, maple syrup

BRUNCH

Scrambled Eggs

Cheese, chives

Traditional Eggs Benedict*

Peameal bacon, English muffin, champagne hollandaise

Bacon and Turkey Sausage

Pasta Primavera

Penne pasta, peas, tomatoes, asparagus, red pepper, zucchini, parmesan, rosé sauce

Seared Atlantic Salmon

Lemon beurre blanc, charred cherry tomatoes

Smashed Potato Hash

Sautéed onions, parsley

DESSERT

Sliced Fruit

Pineapple, watermelon, honey dew melon, red grapes

Assorted Cakes, Tarts, & Cookies

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.