

EASTER BRUNCH



Salads

Caesar Salad with Croutons, Bacon Bits and Parmesan Cheese
Grilled Garden Vegetable Platter
Field Spring Greens with Assorted Dressing
Creamy Red and White Cabbage Salad
Roasted Cauliflower and Vegetable Salad
Mediterranean Organic Five Grain and Artichoke Salad
Bacon and Green Pea Salad

Cold Seafood Station

Lemon Dill Crab Salad Presentation
Shrimp on Ice with Homemade Seafood Cocktail Sauce
Display of Smoked Salmon, Whipped Cream Cheese, Red onions, Capers & Lemon

Toast & Cereal Station

Assorted Cereals, Granola and Dried Fruit
Fresh Baked Muffins, Danish and Croissants
Fresh Sliced Bread and Bagels

Omelette/Fresh Egg Station

Diced Ham, Cheddar, Bell Peppers, Onions, Baby Shrimp,
Mushrooms, Tomatoes

Soup

Chef's Daily Creation

Waffle/Pancake Station

Homemade Waffles & Pancakes with Fresh Whipped Cream,
Berry Compote Syrup, Coulis, and Assorted Toppings

Hot Station

Scrambled Eggs
Sliced Smoked Bacon & Country Style Breakfast Sausage
Sweet and Yukon Gold Home Fries
Fresh Steamed Vegetables
Chicken Nuggets with plum sauce
Tri-Colour Vegetable Cheese Tortellini Pasta
New Orleans Style Steamed Mussels
Wild and White Rice Pilaf
Dill and Lemon Artisanal Atlantic Salmon
Maple Marinated Stuffed Pork Loin with Crisp Apple Reduction

Carving Station

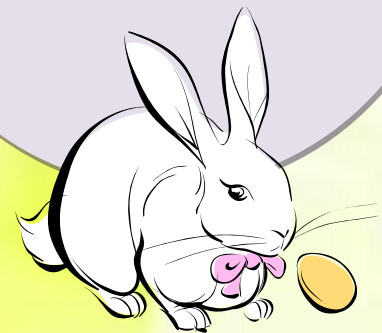
Slow Roast Pink Sea Salted Inside Round with a Merlot Reduction
Oven Roasted Smoked Virginia Ham
Carved Turkey with All the Trimmings

Desserts

Assorted Cakes, Crème Brule and Mini Pastries, Squares, Cookies, Jello and Mousses, Fresh Cut Fruit Display

SUNDAY APRIL 21ST
10:00 AM OR 1:00 PM

Adults (16+) \$35.95*
Seniors (60+) \$30.95*
Youth (12-15) \$21.95*
Children (5-11) \$10.95*
Under 5: Free



Reservations: (647)367-0196
amber@woodensticks.com

**Included in the pricing is Coffee, tea or soft drink. Any juices, milk, alcoholic beverages are extra. Applicable taxes and gratuities are extra, 17% Gratuities will be applied to groups of 10 or more*