

EASTER BRUNCH

SUNDAY APRIL 20, 2025 | 9AM TO 2PM
(reservation required)



BUFFET MENU – served in our restaurant ‘CM Steakhouse’

HOT ITEMS

SCRAMBLED EGGS – cheddar cheese, fresh chives

EGGS BENNY - english muffin, peameal bacon, soft poached egg, cayenne-citrus hollandaise

THICK CUT BACON – crispy, double smoked

PORK BREAKFAST SAUSAGES - seared, maple glazed

ROASTED HOMEFRIES – seasoned fingerling potatoes, brown butter, fried shallots

CRAB MOZZARELLA RAVIOLI – crab & sundried tomato reduction, spinach, smoked mozzarella filled pasta

BUTTER CHICKEN – house-made sauce, yogurt marinated chicken, fresh cream, parsley, basmati, grilled flatbread

COLD ITEMS

CLASSIC CAESAR SALAD – house-made dressing, romaine, toasted croutons, bacon bits, shaved parmigiano

CREAMY POTATO SALAD – grainy mustard dijonaise, bacon, chives, celery

TORTELLINI PASTA SALAD – our ‘green’ sauce, cheese tortellini, grape tomatoes, bocconcini, julienned basil

CHEESE & CHARCUTERIE BOARD – imported and domestic cheeses, cured meats, spreads, fresh fruit

CRISP VEGGIE BOARD – seasonal vegetable sticks, french onion dip, hummus, buttermilk ranch

STATIONS

HAM CARVING STATION – bone-in oven roasted ham, sauces: honey-mustard glaze or brown butter pineapple sauce

WAFFLE STATION - toppings: strawberry compote, vanilla bean whipped cream, pure maple syrup

‘BUNNY’ PANCAKE STATION - toppings: vanilla bean whipped cream, blueberry sauce, easter sprinkles

HOT OATMEAL STATION - toppings: house-made granola, brown sugar, milk, pure maple syrup

PASTRIES & BREADS - mini croissants, ‘pain au chocolat’, fresh baked blueberry muffins, banana chocolate muffins, sesame bagels, ‘make-your-own’ toast, jams & spreads

DESSERTS

YOGURT PARFAIT GLASS - honey sweetened greek yogurt, fresh mixed berries

MINI CAKES - cherry cheesecake, easter chocolate mouse, tiramisu, white chocolate raspberry cheesecake

DESSERT BARS - luscious lemon, nanaimo, vegan brownies, berry crumble

FRESH FRUIT SALAD COUPE - fresh mint, grand marnier simple syrup

WARM BREAD PUDDING - vanilla crème anglaise, white chocolate, brown butter pear sauce

CAKE DISPLAY – variety of whole cakes for you to choose from

PRICING : ADULT [12+] \$49 | SENIORS [65+] \$39 | CHILDREN [4-11] \$25 (plus tax & gratuity)