



# SEASONS

BY ATLANTICA

## **Easter Brunch**

April 1, 2018

11am until 2pm

### **Salads**

Artisanal greens

Soba noodles with crisp vegetables and sesame hoisin vinaigrette

Quinoa with roasted red peppers

Classic Caesar salad with herb croutons, smoked bacon and parmesan cheese

### **Platters**

Charcuterie and Cheese

Selection of cured and deli meats, international and domestic cheeses  
with traditional accompaniments

### **Dips**

Various dips & spreads from around the globe with  
flatbreads, crisps and breads

### **Seafood Antipasto**

Shrimp two ways, smoked salmon, mussel and calamari salad,  
grilled baby octopus and pickled herring

### **Breakfast**

Mini croissant, Danish, scones and muffins

Smoked bacon and maple sausage

French toast bread pudding with maple syrup and whipped cream

Atlantica potato wedges

Soft scrambled eggs with scallions

Smoothie shooters

Chef attended omelet station

### **Carvery**

Maple glazed ham  
Roast side of Atlantic salmon

### **Mains**

Seasons seafood chowder  
Piri piri chicken  
Shrimp risotto  
Braised beef and mushroom ragoût  
Butternut squash ravioli with chive cream  
Garlic mashed potatoes  
Seasonal steamed vegetables

### **Desserts**

Selection of mini crème brûlée  
Mini mousse tarts  
Chocolate bites and cake treats  
Lemon meringue and coconut cream pies  
Baklava  
Warm apple crêpes  
Fruit bowl  
Fresh sliced fruit and berry selections

### **49.95 per adult**

15.95 Children aged 6 thru 12  
Children 5 & under complimentary  
Prices do not include taxes or gratuity

**For reservations please call 902.490.3331 or  
Email [jkline@atlanticalifax.com](mailto:jkline@atlanticalifax.com)**