

Easter Brunch
April 21, 2019
11am until 2pm

Salads

Artisan greens
Vegetable ribbon salad
Chicken and sweet curry pasta salad
Caesar salad

Platters

Antipasto
With cured meats and local charcuterie, domestic and global cheeses, various dips and spreads with accompaniments

From the Sea
Smoked fish, shrimp two ways, mussel and calamari salad, crab salad rolls, lobster salad spoons, 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



Chef's Carvery

Maple glazed ham
Roast top sirloin

Mains

Seasons Seafood Chowder

Seared salmon with maple cream
Chicken Tikka Masala with Basmati rice
Sweet and sour pork
Mushroom ravioli in a roasted garlic and herb cream
Butter roasted nugget potatoes
Seasonal steamed vegetables

Desserts

Mini crème brûlée
Assorted cakes and cheesecake
Coconut cream and lemon meringue pies
Mousse tarts
Chocolate dipped strawberries
Baklava
Berry trifle
Warm Nutella filled crespella
Fruit Bowl
Coffee & Tea

Adults 49.95

Children 6-12 19.95

Children 5 & under complimentary

For reservations please call 902.490.3331

Email jkline@atlanticalifax.com

