



**Mothers Day Brunch**  
**May 13<sup>th</sup>, 2018 11am until 2pm**

**Salads**

Artisan greens

Broccoli salad with a creamy bacon dressing, red onions and almonds

Couscous tabouli - tomatoes, mint, parsley with fluffed couscous

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

**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, hot and cold smoked salmon,  
marinated mussels, grilled octopus, pickled herring

**Breakfast**

Breakfast pastries and muffins

Smoked bacon and country sausage

Belgian waffles with fruit compote and whipped cream

Atlantica potato wedges

Soft scrambled eggs with scallions

Smoothie shooters

Chef attended omelet station

### **Carvery**

Roast top sirloin  
Roast side of Atlantic salmon

### **Mains**

Seasons seafood chowder  
Braised duck ragout tossed with pan fried gnocchi  
Butter chicken  
Baked haddock in a white wine and dill cream  
Arancini  
Crispy risotto balls with marinara sauce  
Garlic whipped potatoes  
Seasonal vegetables

### **Desserts**

Selection of mini crème brûlée  
Mousse tarts  
Chocolate bites and cake treats  
Lemon meringue and coconut cream pies  
Trifle  
Beaver Tails  
Fruit compote

Coffee & Tea

Complimentary Parking

Adults - \$54.95 per person  
Children 6 thru 12 - \$15.95 per person  
Children 5 and under - Complimentary  
Prices do not include taxes or gratuity

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