

# Villa Rose

# Caster Brunch

## Start your Easter with:

Eggs benedict, scrambled eggs, thick Belgian waffles, cinnamon swirl French toast, home fried potatoes, breakfast sausage & bacon, Quiche Lorraine & fresh fruit salad. Enjoy a variety of muffins, danishes, cinnamon rolls, bagels with assorted cream cheese

#### Feast on:

Stuffed boneless chicken with Cranberry Cornbread Stuffing, Baked Stuffed Sole with Spinach & Feta Cheese Stuffing, Rosemary Roast Herb Crusted Salmon,

Tortellini Alfredo with Broccoli & Chicken, Rice Pilaf & Mixed Veggies

#### Chef Carved:

Pineapple Glazed Oak Ham with Pineapple Champagne Sauce & Slow Roasted Roast Beef with a Red Wine Reduction Demi Glaze

# Compliment your meal with:

Grilled Hadley Asparagus with balsamic drizzle, fresh garden salad with assorted dressings, Mediterranean chickpea salad, caprese salad, cranberry & chicken Waldorf pasta salad, roasted beet & goat cheese salad, Shrimp ceviche salad & smoked Novia Scotia salmon

### Indulge yourselves with:

Chocolate mousse, pudin flan, our famous rice pudding & a spectacular selection of cakes & pies!

Also includes coffee, decaf and tea!

\$34.95 for adults \$17.95 for kids 3-12 yrs Children under 3yrs are FREE

