



# Villa Rose Easter Brunch

## Start your Easter with:

*Eggs benedict, scrambled eggs, thick Belgian waffles, cinnamon swirl French toast, home fried potatoes, breakfast sausage & bacon, caramelized onion & cheddar quiche & fresh fruit salad. Enjoy a variety of muffins, danishes, coffee cakes, bagels with assorted cream cheese*

## Feast on:

*Stuffed boneless chicken with vidalia onion stuffing, Asian barbecued roast pork, stuffed haddock with crabmeat, roast herb-cruste roast salmon, broccoli & chicken mac & cheese, rice pilaf & mixed veggies*

## Chef Carved:

*Honey glazed Easter ham with champagne sauce &  
Slow roasted top round of beef with sherry peppercorn demi glaze*

## Compliment your meal with:

*Grilled Hadley asparagus with balsamic drizzle, fresh garden salad with assorted dressings, marinated mushrooms, tortellini pesto salad, caprese salad, mixed seafood antipasto salad, olive & artichoke salad & smoked Nova Scotia salmon with Pumpernickel bread*

## Indulge yourselves with:

*Chef's warm apple berry crisp with fresh whipped cream, chocolate mousse, pudin flan, our famous rice pudding & a spectacular selection of cakes & pies!  
Also includes coffee, decaf and tea!*

**\$32.95 for adults**  
**\$16.95 for kids 3-12 yrs**  
**Children under 3yrs are FREE**

