

EASTER BRUNCH BUFFET

2026


Hazelmere
Golf Course

SALAD DISPLAY

Organic Mix Baby Greens & Citrus Dressing

Caesar Salad

Shrimp & Avocado Salad, Greens, Goat Cheese, Radish, Hard Boiled Eggs, Bacon

Greek Salad, Lemon Thyme Dressing

Red Onion, Bacon Potato Salad, Sour Cream Dressing

PLATTER DISPLAY

Assorted Sushi Display

Avocado Toast, Grilled Focaccia, Sliced Tomato, Garlic and Arugula

Marinated Grilled Zucchini, Peppers, Roasted Cauliflower, Sherry Glaze

Charcuterie: Calabrese, Salami, Smoked Turkey, Ham, Pickled Baby Carrots, Asparagus

Chilled Mixed Seafood, Clams, Prawns, Marinated Mussels and In-House Smoked Salmon



HOT ITEMS

Scrambled Eggs with Clipped Chives & Cheese, Bacon, Sausage, Crushed Baby Red Potato Hash

Waffles, Whipped Cream, Strawberry Compote, Quebec Maple Syrup

Traditional Eggs Benedict

Live Egg & Omelet Station

Seasonal Vegetable Medley

Steamed Basmati

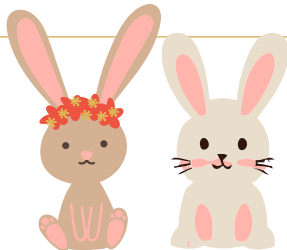
Butter Chicken, Grilled Naan

Salmon, Mushrooms, Spinach, Wrapped in Puff Pastry, Citrus Cream Sauce

CARVED

Roasted AAA Top Round, Grainy Dijon, Horse Radish, Red wine Jus

Carved Local Ham



KIDS STATION

Chicken Fingers and Fries

Mini Cheese Pizza, Mac and Cheese

Jello, Cookies

DESSERT

Mini Selection of Tiramisu, Milk Chocolate Mousse with Sponge Toffee

Cheesecake

Trifle

Fresh Fruit



ADULTS \$55.00

KIDS(4-12) \$28.50

PRICES DO NOT INCLUDE TAX AND 17% GRATUITY

ALL PARTY SIZES WILL BE IN THE GARDEN ROOM

EMAIL [KHOOGWATER@HAZELMERE.COM](mailto:khoogwater@hazelmere.com) OR CALL 604-560-8511 TO RESERVE