



Mother's Day Brunch • Sunday May 13th, 2018

10:30am to 2:30pm

BREAKFAST

Croissants, Pastries & Muffins
Traditional Egg Benedict with Hollandaise
Fresh Fruit Display
Yukon Gold Home Fries
Acadian Baked Beans & Brown Bread
Bacon & Maple Sausage
Waffles

CHEF ATTENDED

Omelet Station

SOUP

Roasted Butternut Squash with maple & chives

SALADS

Spinach & Mushroom with chopped egg & red onion, lemon poppy seed dressing
Roasted Caesar crisp romaine, smoked bacon, shaved parmesan, focaccia crotons, tossed in a roasted garlic dressing
Vegetable Primavera asparagus, grape tomato, bell peppers tossed in bowtie pasta
Cucumber tossed in a chili lime vinaigrette

CHARCUTERIE

Selection of cured & deli meats with traditional accompaniments

CHEESE

Local & International Artisan Cheese Boards

CARVERY

Roasted Rib eye with natural Au Jus

MAINS

Grilled Vegetable Ratatouille with white beans
Indian Butter Chicken
Beef Madagascar—beef tenderloin, mushrooms, green peppercorn in a brandy demi glace
Seafood Crepe Royal—lobster, scallops, shrimp
Aromatic Basmati Rice
Potato Pomodoro Roasted with garlic & tomato
Seasonal Market Vegetables
FOR THE CHILDREN - Chicken Popcorn

DESSERTS

Atlantica Oak Island Assorted Dessert Table

\$36 per person

\$17 children 6 to 12 years old

Children 5 and under complimentary

Taxes & Gratuity not included

For Reservations - email - kate.thorne@oakislandresort.ca or call 902.627.4365