



THE ROSSEAU
A JW MARRIOTT® RESORT & SPA
MINETT, ONTARIO

Cottages

Easter Brunch

\$40 per person / 11am – 2pm

Assorted breads and rolls
Fresh fruit preserves, creamery butter, marmalade, peanut butter and honey
Freshly squeezed Florida orange juice, apple and cranberry juice

Breakfast Offerings

Baker's basket of our freshly baked pastries to include crisp buttery croissants, muffins and fruit filled Danish
Homemade oatmeal with dried fruits and traditional toppings
Cold cereals and crunchy oven-baked granola with fresh berries
Assorted individual yoghurts
Rashers of smoky bacon
Maple banger sausage
Eggs Benedict with peameal, cheddar biscuits and lemony hollandaise
Cinnamon bun French toast, with raisins, bananas, brown sugar, and sweet butter icing
Crispy fried country potatoes
Buttermilk waffles made just for you
Chef attended omelet station

Special Additions

“Create your own” Caesar, just the way you like it
Mixed baby greens with our own dressings, to include: burnt orange, raspberry and buttermilk
Vine-ripened tomato and pickled red onion salad with Danish blue and torn oregano
Chef Andreas' authentic German potato salad, with apples and bacon
Mediterranean mixed seafood salad
Market fresh vegetable crudité's with creamy dill
Warm potato chips with spicy onion dip
Cottages own scalloped potato gratin
Balsamic marinated, roasted vegetable and smoked salmon penne
Grilled chicken breast with cranberry and Bosc pear preserve

The Butcher's Block

Maple Glazed Ham with Mulled Berries and The Rosseau's Own Mustard
and
Rosemary and Mustard crusted Leg of Lamb with mint infused jus

Something Sweet

Our bakery will offer an assortment of desserts to include:

Chocolate dipped strawberries

Crème brulee

Chocolate mousse

English trifle

Danny G's maple sugar pie

Assorted petit fours