

EASTER BRUNCH *Buffet*

Sunday, April 20th, 2025 | 11:00AM - 3:30PM

Basket of warm rolls & artisan breads with whipped butter

Tuscan grilled vegetable & penne salad with sundried tomato dressing and goats cheese

Our house mango coleslaw

Artisan greens with cherry tomatoes, radish, cucumber, bell peppers with assorted house dressings

Platter of assorted pickles, chows, relishes, preserves

CHEF'S OMELET STATION

Made to order, please choose from the following:

Scallions, cherry tomatoes, mushrooms, cheddar, bacon crumble, ham, shallots, goats cheese, bell peppers, tofu crumble

Hash browns casserole with scallions, cheddar and mushroom sauce

Crisp Bacon & Sausage links

French Toast with strawberry vanilla bean compote

Scrambled Eggs

Heirloom baby carrots & charred corn on the cob

Brown butter whipped potatoes

Hunter style Chicken with porcini jus

Carved Hip of Beef au jus

DESSERT TABLE

Cookies, squares, cheesecakes, assorted mousse parfaits

Build your own Easter bunny cookie

39.00

*per person
tax + gratuity*

19.00

*Kids 12 & Under
tax + gratuity*

Seniors 15% off

Executive Chef - Shaun Zwarun

Kiju's

EASTER BRUNCH

Buffet

SUNDAY, APRIL 20TH

11AM - 3:30PM

**MEMBERTOU TRADE &
CONVENTION CENTRE**

Hosted in the Kluskap Room

Three seating times: 11:00AM, 12:30PM & 2:00PM

\$39 PER PERSON
+ TAX & GRATUITY

\$19 KIDS 12 & UNDER
+ TAX & GRATUITY

SENIOR 15% OFF

ENTERTAINMENT

Jordan Musycysn &
Bethany June

RESERVATIONS ONLY

902-562-6220

KIJUS.COM

