

# Easter

SUNDAY,  
APRIL 20, 2025

\$159.00



**La Piazza**  
RISTORANTE

# Brunch Menu

## SOUPS

*Spring Minestrone*  
*Asparagus Velouté with Truffles*

## COLD BUFFET

*Crudités and Dips*  
*Salad Bar*  
*Greek-style Ratte Potato Salad*  
*Grilled Vegetable and Mozzarella Salad*  
*Traditional Kale Salad*  
*Braised Fennel Salad with Pickled Red Onions, Rosé Wine Vinegar  
and Orange Dressing*  
*Tuna and Tomato Salad with Red Wine Vinegar*  
*Quinoa and Halloumi Salad*

## CHEF'S PLATTER

*Selection of Pâtés and Terrines*  
*Foie Gras Crostini, Duck Rillettes, Speck*  
*Pickles, Bresaola, Selection of Marinated Olives, Blue Cheese,  
Nuts and Dried Fruits, Assorted Crostini*

## CENTRAL ISLAND

*Maki and Sushi*  
*Grilled Octopus with BBQ and Chorizo*  
*Smoked Salmon and Gravlox*  
*Shrimps with Cocktail Sauce*  
*Fried Calamari*

## EASTER ANTIPASTO PLATTER

*Italian Charcuterie, Dry Sausages, Prosciutto And Melon, Traditional  
Stuffed Eggs, Homemade Focaccia, Marinated Eggplants, Bruschetta,  
Marinated Artichokes*

## SAPUTO CHEESE STATION

*Bocconcini, Fior Di Latte, Fresh Mozzarella, Tuma, Ricotta Cheese, Variety of  
Tomatoes and Olives, Croutons, Grissini, Fresh Herbs*

## TARTARE STATION

*Tuna Tartare and Salmon Tartare Prepared in front of you*

## **HOT BUFFET**

*Homemade Lasagna, Bolognese with Prosciutto and Ricotta  
Spring Risotto (Asparagus, Peas, Dried Cherry Tomatoes, and Parmesan)  
Paccheri Vongole and Wild Mushrooms  
Penne Arrabbiata with Pulled Osso Buco  
Roasted Cauliflower Steak  
Yukon Gold Mashed Potatoes with Sour Cream and Onions  
Braised Short Ribs in Pot-au-Feu Style with Mirepoix Vegetables  
Seafood Stew with Saffron and Dill*

## **CARVING STATION**

*Quebec Ham with Brown Sugar and Dijon Mustard  
Roast Beef Sirloin with Jus  
Spring Lamb Leg, Rosemary and Garlic Purée*

## **PIZZA STATION**

*Margherita (Tomatoes, Mozzarella, Basil)  
Prosciutto and Cooked Ham  
Quattro Formaggi*

## **BRUNCH STATION**

*Poached Egg on Bruschetta, with Avocado Cream, Dried Cherry  
Tomatoes, and Olive Oil  
Sausage, Bacon, Chef's Roasted Potatoes  
Country-style French Toast, Pouding Chômeur  
Omelettes of your choice with toppings  
Sides: Strawberries, Blackberries, Raspberries, Blueberries, Yogurt  
Toaster with Various Breads  
Pastry Platters  
Lenten Brioche*

## **OYSTERS STATION**

*Lemons, Mignonette, Tabasco, Worcestershire Sauce*

## **EASTER SWEET TABLE**

*Saputo Cheese Platter  
Chocolate Fountain and Fresh Fruits  
Ricotta Cakes with Fruits  
Assorted Cakes, Tarts, and Mousses  
Sicilian Cannoli  
Mini Pastries and Mini Macarons  
Fello and Mousse  
Assorted Verrines by the Chef  
Zeppole di San Giuseppe  
Cookies, Biscotti  
Gelato  
Fresh Fruit Salad (Mango, Strawberries, Kiwi, and Mint)*

**Eric Robidoux**  
**Chef Exécutif**  
**Corporatif**  
**Hôtel Sheraton Laval**  
**GHGC**



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