

Christmas Day Brunch
Dec 25th 11am- 2:00PM
\$69+ tax—including parking and gratuity

Buffet

Juice Station

Tropicana Orange juice
Apple Juice
Cranberry juice
Grapefruit juice
Tomato juice

Fresh Breakfast Pastry Selection

Freshly baked selection of muffins
Crisp buttery croissants
Pain au chocolate
Fruit filled Danishes
Apple turnovers
English style scones

Toaster station

To include: white, brown, multigrain & raisin breads
Assortment of jams, peanut butter, honey, butter

Breakfast Favorites

Farm fresh Scrambled eggs
Apple wood smoked bacon
Maple glazed breakfast sausages
Classic eggs benedict

Chef attended Waffle station

Toppings to include:

Whipped cream, berry compote, maple syrup, toasted walnuts, chocolate chips, Smarties, rainbow & chocolate sprinkles, macerated strawberries, mandarin oranges, cinnamon apples, honey, bananas, marshmallows, brownie chunks, chocolate sauce, caramel sauce, raspberry sauce, candied pecans,

Chef attended Omelet station

Build your own eggs and omelets

The Eggs

Whole eggs, eggs whites

The vegetables

Mushrooms, onions, peppers, tomato,

The meat

Ham, bacon, sausage, pulled turkey,

The seafood

Baby shrimp, mixed seafood selection, smoked salmon

The cheese

Three cheese blend, mozzarella, parmesan

Chefs Soup Kettle

Old fashioned tomato soup

Garlic croutons, parmesan cheese, grated cheese blend,

Westin Nova Scotian's almost famous Seafood Chowder

Bread display

White & multigrain bread rolls, cheese sticks, Savory mini tea biscuits, mini corn & bacon muffins,

Salad Station

Build your own Caesar Salad station

Crisp romaine, creamy garlicky Caesar dressing, croutons, bacon bits, parmesan cheese

Farmers market greens

Selection of toppings and dressings

Red skinned potato salad

Bacon, stone ground mustard, grated egg, scallions, mayo

Penne pasta salad

Charred & grilled vegetables, sun dried tomato & oregano vinaigrette

Roasted corn & bean Salad

Corn niblets, kidney beans, red onion, sweet peppers, apple cider vinaigrette

Cold Platters

Smoked salmon, herring, smoked haddock, mackerel

Seafood salad

East coast shellfish

Marinated mussels, poached shrimps, crab legs,

Lemons, cocktails sauce, Worcestershire, Tabasco sauce, red onions, capers

Smoked turkey, roast beef, black forest ham, salami, pastrami,

3 mustards, horseradish cream, assorted pickles,

Market fresh raw vegetable platter

Peppered bacon ranch dip

Chef attended Sauté station

Thai red curry marinated shrimps & scallops
Cilantro, scallions, crisp vegetables

Coconut scented basmati rice

Baked Salmon filet
Red quinoa, mandarin orange, tarragon, soft herbs

Classic Christmas Selection

Under the Heat lamps

Classic roasted turkey
Sage & apricot stuffing
Turkey gravy
Cranberry sauce

In the Chafing dish

Mustard crusted AAA Alberta beef
horseradish, red wine jus

Spiced & Sliced honey glazed ham
Roasted apples, wilted spinach

Mac n Cheese
Elbow noodles / cauliflower / stewed leeks / goat's cheese / Gouda / bread crumbs

Classic buttermilk mashed potato
Lost of cream & butter

Sweet potato gratin
Sweet potatoes / onions / garlic / cream / Swiss cheese

Brussel sprouts with red onion & bacon
Parsnips with honey & thyme
Carrots with mandarin, tarragon & toasted almonds

Sweet endings

Festive Gala dessert buffet

To include:

Egg nog, yule log, mincemeat pie

Assortments of tortes and pies

Assortment of fresh mousses

Christmas pudding

Bread & butter pudding

Fresh fruit

Cheese selection

Chocolate fountain

Decorate your own gingerbread cookies