

Christmas Season Sunday Brunch
Nov 29th, Dec 6th, 13, 20, 27

\$40.00 + tax—includes parking and gratuity

Buffet

Fresh Breakfast Pastry Selection

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

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

Waffle station

Toppings to include:

Whipped cream, berry compote, maple syrup, macerated strawberries, mandarin oranges,

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,

The cheese

Three cheese blend, mozzarella, parmesan

Chefs Soup Kettle

Old fashioned tomato soup

Garlic croutons, parmesan cheese, grated cheese blend,

Bread display

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

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

Fish Mongers Platter

Smoked salmon,
Marinated mussels,

Deli meat platter

Smoked turkey, roast beef, black forest ham, salami
mustard, horseradish, assorted pickles,

Gardeners Selection

Market fresh raw vegetable platter
Peppered bacon ranch dip

Classic Christmas Selection

Under the Heat lamps

(Chef attended)

Mustard crusted AAA inside round of beef
3 mustards, horseradish, red wine jus

In the Chafing dish

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

Herb roasted chicken
Lemon / olives / artichokes / fresh herbs

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

Seasonally inspired vegetable medley

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