

New Years Day Brunch

Jan 1<sup>st</sup>

10:30AM to 2:00PM

\$69.00 + 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, 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,

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**

#### **Fish Mongers Platter**

Peppered smoked salmon, pickled herring, smoked haddock, mackerel

#### **East coast shellfish**

Marinated mussels, poached peel n eat shrimp, crab legs

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

#### **Deli meat platter**

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

3 mustards, horseradish cream, assorted pickles,

#### **Gardeners Selection**

Market fresh raw vegetable platter

Peppered bacon ranch dip

### **Chef attended Sauté station**

Thai red curry marinated shrimps

Cilantro, scallions, crisp vegetables

Coconut scented basmati rice

### **Classic Christmas Selection**

#### **Under the Heat lamps**

Mustard crusted AAA Prime Rib of Alberta 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

Pepper Crusted pork loin

Goat's cheese polenta, wilted spinach, roasted garlic jus

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