

# FESTIVE BRUNCH

November 12, 19, 26 & December 3, 10, 17, 24, 31  
99 per guest

## *Breads & Soup*

Freshly Baked Croissants  
Selection of Signature Breads & Rolls  
Chef's Inspired Seasonal Soup

## *Smoothie Bar*

Berry Banana Smoothie  
Green Smoothie  
Coconut Flakes, Nuts, Dried Fruits

## *Salads*

Artisan Greens with Assorted Dressings (GF)  
Caesar Salad with Shaved Parmesan & Garlic Croutons  
Alberta Yellow Beet Salad, Goat Cheese, White Balsamic Dressing (GF)  
Festive Potato Salad with Grainy Mustard Dressing (GF)  
Marinated Mushroom Salad, Thyme & Sherry Vinaigrette (GF)  
Pasta Salad, Sundried Cranberry Vinaigrette  
Quinoa Salad, Grilled Vegetables, Cranberries & Cumin Vinaigrette (GF)  
Roasted Vegetable Salad, Tajin (GF)  
Tomato & Fresh Mozzarella with Extra Virgin Olive Oil

## *Platters*

Chilled Crab Legs  
Chilled Poached Shrimp, Cocktail Sauce  
Marinated Mussels & Clams  
Smoked Salmon, Capers, Red Onions & Lemon  
Candied Salmon  
Chef's Selection of Oysters  
Vegetable Crudités, Ranch Dip  
Local Cured Meat Board  
Mustards, Pickles, Relish Tray  
International and Fine Canadian Cheeses with Fresh Baguette  
Assorted Crackers & Grapes

## *Dips & Spreads*

Winter Spinach & Chickpea Spread  
Beetroot Hummus  
Artichoke & White Bean Spread  
Pita Bread

# FESTIVE BRUNCH

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## *Breakfast Items*

Traditional Eggs Benedict with Hollandaise  
Crispy Smoked Bacon (GF)  
Maple Infused Pork Breakfast Sausages  
Breakfast Potatoes with Peppers (GF)  
Belgian Waffles or French Toast (*Changes Weekly*)  
Berry Compote & 100% Pure Maple Syrup

## *Entrées*

Buttermilk & Paprika Marinated Crispy Chicken  
Citrus Crusted Atlantic Salmon, Leek Cream Sauce (GF)  
Slow Braised Beef Short Ribs, Pan Jus (GF)  
Mushroom Ravioli, Goat Cheese, Charred Brussels Sprouts, Morel Cream Sauce  
Roasted Winter Vegetable Medley (GF)  
Mascarpone Mashed Potato (GF)

## *Action Stations*

Free-Range Turkey (White & Dark Meat) with Pan Gravy  
Apricot Sage Stuffing, Cranberry Sauce  
Honey & Mustard Marinated Ham with Rum Jus (GF)  
Crepe Station with Assortment of Fruits & Sauces  
Made-To-Order Omelettes

## *Desserts*

Bakery Fresh Pies  
Chocolate Tortes  
Chef's Selection of Squares  
Traditional Festive Desserts  
Sliced Fresh Fruits  
Festive Bread Pudding, Caramel Sauce  
Eggnog Cheesecake  
Vanilla Crème Crème Brûlée  
Panna Cotta, Berry Coulis  
Eggnog Crème Flan  
Chocolate Fondue, Cubed Fruits