

NEW YEAR'S DAY BRUNCH

January 1 | 119 per guest

Breads & Soup

Freshly Baked Croissants
Selection of Signature Breads & Rolls
Homemade Muffins
Wild Mushroom Bisque (GF)

Salads

Winter Greens with Vegetables & Pomegranate Raspberry Vinaigrette (GF)
Caesar Salad with Shaved Parmesan & Garlic Croutons
Creamy Turkey Tikka Salad with Granny Smith Apples, Walnuts & Grapes (GF)
Roasted Bean Salad, Honey Vinaigrette (GF)
Broccoli Salad, Slivered Almonds, White Balsamic Vinaigrette (GF)
Three Potato Salad with Dijon Mustard Sour Cream Dressing (GF)
Marinated Mushroom Salad, Red Onions, Bell Pepper, Thyme & Sherry Vinaigrette (GF)
Quinoa Salad with Cranberries, Orange Segments, Oregano Dressing (GF)
Corn & Asparagus Salad (GF)

Platters

Chilled Poached Crab Legs (GF)
Chilled Poached Shrimp, Cocktail Sauce (GF)
Marinated Mussels & Clams
Smoked Salmon, Capers, Red Onions & Lemon (GF)
Candied Salmon (GF)
Vegetable Crudités with Ranch Dip (GF)
Local Cured Meat Board, Mustards & Pickles (GF)
Tomato & Mozzarella Platter with Balsamic Glaze (GF)
International & Fine Canadian Cheese Board with Fresh Baguette, Assorted Crackers & Grapes



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CONTINUED

Breakfast Items

Traditional Eggs Benedict with Hollandaise
Crispy Smoked Bacon
Maple Infused Pork Sausages
Breakfast Potato Hash, Peppers
French Toast & 100% Pure Maple Syrup

Entrées

Buttermilk & Paprika Marinated Crispy Chicken
Slow-Braised Lamb Osso Bucco, Pan Jus (GF)
Maple-Glazed Seafood Medley, Citrus Butter Sauce (GF)
Mushroom Ravioli, Mushroom Brown Butter Emulsion
Potato Gratin (GF)
Roasted Winter Vegetable Medley (GF)

Action Stations

Chef Carved Rosemary & Mustard Marinated Beef Prime Rib with
Horseradish Jus & Yorkshire Pudding
Flambé Station with Crepes, Fruits & Sauces
Made-to-Order Omeletts

Desserts

Chocolate Dipped Strawberries
Banana & Chocolate Bread Pudding
Panna Cotta
Crème Brulee
Dark Chocolate Mousse
French Macaroons
Sliced Fresh Fruit Tray and Seasonal Berries
Assorted Cookies & Squares
Eggnog Cheesecake
Yule Log
Chocolate Cake