



CHRISTMAS BRUNCH BUFFET 2019

EXECUTIVE CHEF · KYLE NICHOL

A SELECTION OF SALADS:

Assorted Pastries, Warm Bread and Butter

Brown Butter Slow Roasted Squash Soup
Greens Salad with Maple Mustard Vinaigrette
Brussels Sprouts Slaw with Cider Honey Dressing
Greek Chick Pea Salad with Lemon Oregano Dressing
Caesar Salad with Smoked Bacon Crumble, Parmesan Cheese
House Made Croutons, Garlic Dressing

CARVING STATIONS:

Roast Carved Christmas Ham with Mustard Selection

CHEF'S STATIONS:

Crepe and Waffle Station with Assorted Toppings
and Jakeman's Maple Syrup

Build Your Own Omelet Station with All the Fixings

ENTRÉES:

Peameal Bacon
Scrambled Eggs Saratoga with Chives and Cream Cheese
Roasted Maple Sausages
Sliced Roasted Turkey with Winter Herb Stuffing, Traditional Gravy
Cranberry Orange Chutney
Rosemary Roasted Fingerling Potatoes
Fresh Vegetable Medley

FROM THE BAKERY:

Assorted Desserts Including Cookies, Decedent Cakes, and Fruit Crumble

10:30 AM TO LAST SEATING 2:30 PM

ADULTS \$32
CHILD (12 & UNDER) \$18

PRICING IS SUBJECT TO APPLICABLE TAXES