

Brunch with Santa Menu 2018

\$60.00 per adult

\$25.00 kids 3- 12 (Kids 2 and under 2 free)

Salads

Selection of fresh artisanal breads, rolls and assorted Danish and croissants
Caesar salad with rosemary focaccia croutons and Padano Parmesan Cheese
Red beet salad with dill and onions
Grilled Portobello mushrooms with smoked provolone and balsamic glaze
Sliced melon and pineapple platter

Cold Spread

Marinated shrimp and calamari platter
Atlantic smoked salmon, dill lemon mascarpone cheese, multigrain baguette
Grilled vegetable platter, eggplant, zucchini,
portobello mushrooms, marinated artichokes, olive oil and
white wine vinegar, drizzle of fresh herbs
Sliced salami and chorizo sausage with mixed mustards and
Padano parmesan crumble
Domestic & Imported Cheese with and assortment of crackers

Chef Attended Carving Station

Whole roasted Tom turkey with sage stuffing, homemade gravy and
traditional cranberry sauce
Carved beef striploin, shallot red wine sauce and horseradish

Warm Selections

Poached eggs Benedict with smoked ham and Hollandaise
Farm fresh scrambled eggs with chives
Crispy Applewood smoked bacon and Debrezini Sausage
Seared Atlantic salmon with a tarragon cream sauce
Turmeric steamed Jasmine rice
Roasted garlic and buttermilk mashed potatoes
Honey glazed roasted parsnips and carrots
Penne Pasta, steamed baby spinach with fresh basil and tomato sauce

Kids Station

Chicken fingers & French fries
Grilled cheese sandwiches

Sweet Delights

Chef's assortment of festive desserts to include
chocolate Yule log, cakes, tarts,
pies, mousses, festive cookies, bars and squares
Warm white chocolate and cranberry bread pudding
Seasonal Fruit platter
Assorted juices, coffee and tea