



THANKSGIVING BRUNCH MENU

BREAKFAST STATION

- A selection of assorted bread, breakfast pastries, freshly baked muffins, croissants and Danishes served with assorted jams & marmalades
- Custom made to order omelette station
- Crispy bacon and breakfast sausage
- Eggs Benedict with hollandaise and Canadian peameal bacon

LIVE WAFFLES STATION

- Whipped cream
- Assorted toppings
- Maple syrup
- Stewed fruits
- Fresh Seasonal Berries

ANTIPASTO, SALAD, CHARCUTERIE AND CHEESE BAR

- Seasonal Grilled and Marinated vegetables
- Domestic and Imported cheese with dried fruits, nuts and relish
- Marinated Mushroom & Spiced Olives
- Grain Salad and Caprese
- Caesar salad and Mixed Green Salad
- Fried Artichoke and Lemon & Olive Oil
- Seasonal Soup

FISH STATION

- Vanilla poached shrimp with lemon and cocktail sauce
- Smoked salmon with red onion and capers
- Mussels marinara
- Snow crab claws

PASTA STATION

- Assorted pasta
- Assorted toppings
- Tomato basil sauce
- Alfredo sauce
- Meat sauce

LIVE ROAST CARVING STATION

- Herb crusted roast prime rib with jus and horseradish
- Honey Glazed Maple Baked Ham

HOT ENTRÉES AND SIDES

- Oven Roasted Turkey with Pan Gravy, Traditional Stuffing and Cranberry Sauce
- Baked Haddock with Citrus Vinaigrette
- Stir – Fry Vegetable Noodles
- Roasted Mini Red Potatoes
- Herb Marinated Roasted Fall Vegetables
- Chicken fingers / French fries

DELUXE SWEET TABLE

- Freshly baked mini crème brûlée
- Cake lollipops
- Bread & butter pudding with crème anglaise sauce
- Assorted cakes & pies
- Fresh sliced fruits
- Assorted fruit tarts and flans
- Chocolate fountain
- Fruit Trifle

Adults \$ 55.95
Seniors \$ 50.95
Kids \$ 27.95