



christmas day brunch buffet

\$95 Adults \$45 Children* | December 25th, 2023 | 10:30AM – 2:00PM
includes selection of juices and freshly brewed coffee

SEAFOOD PLATTER

**1 seafood platter served per 4 people, per table*

Crab Legs + Prawns + Mussels + Clams + Calamari
Chorizo + Corn + Cioppino Borth

SMOOTHIE + JUICE BAR

SALAD BAR

Baby Greens + Caesar Salad
Toasted Pumpkin Seeds + Sun-Dried Cranberries + Sunflower Seeds + Croutons
Quinoa, Cucumber + Grape Tomatoes + Roasted Corn + Pickle Beets + Olives
Assortment of Cheeses: Parmesan + Feta + Cheddar
Fusilli Pasta Salad + Greek Salad + Chickpea and Carrot Salad
Portabella Salad Rolls + Hoisin

SUSHI BAR

Assorted Maki Rolls + Nigiri
Lemon + Soy Sauce + Wasabi + Ginger

HOT BAR

Chef's Creation Festive Soup
Vanilla Brioche French Toast
Free Run Scramble Eggs
Hot Smoke Salmon Eggs Benedict + Herb Hollandaise
Maple Black Pepper Bacon + Natural Pork Sausage
Maple Roasted Squash and Carrots
Garlic Butter Green Beans
Creamy Smashed Potatoes

STIR FRY STATION

Egg Noodle + Vegetable Medley + Sweet Soy Ginger
Creamy Penne + Baby Shrimp + Bay Scallop

CARVING STATION

Slow Roasted Angus Beef Striploin + Red Wine Jus + Horseradish + Grainy Mustard
Citrus Brined Turkey + Natural Pan Gravy + Cranberry Sauce
Local Artisan Bread Rolls + Yorkshire Puddings

DESSERT STATION

Assortment of Cakes + Tortes
Cheesecakes
Yule Logs
Traditional Festive Cookies
Pastries + Other Confectionaries

**Please note, children 4 years and under may dine complimentary.
Children 5 years to 12 years old will be charged \$45.*