



Christmas Brunch
December 25th, 2017
10:30am or 1pm



Assorted rolls, artisan bread, and butter

Freshly baked butter croissant, assorted fruit Danish, muffins, scones, and cinnamon buns

Fresh orange juice, pink grapefruit, cranberry, and apple juice

Arcadian mixed salad, cucumber, tomatoes, carrot curls, and sweet peppers
Greek salad

Rotini pasta, sundried tomatoes, olives, and pesto

Asian slaw with Napa cabbage, daikon, jicama, carrot,
and sesame cilantro vinaigrette

Prosciutto, genoa salami, mortadella, grilled vegetables, bocconcini cheese,
and marinated olives

Homemade gravlax, poached salmon, smoked salmon mousse, rye bread,
and pepper mackerel

Peel and eat shrimp, served with cocktail sauce

Marinated mussels, served with citrus dressing

Build your own omelet

Onions, tomatoes, mushrooms, smoked ham, sweet peppers, and cheese

Maple smoked crispy bacon, sizzling country style sausage

Cranberry French toast, berries compote, maple syrup, eggs benedict

Local farm fluffy scramble eggs, topped with cheese

Vegetarian spring rolls, served with spicy plum sauce

Assorted dim sum, served with an assortment of dips



Wild salmon, basa, with white wine cream sauce
Roasted turkey, corn and sage stuffing, gravy, cranberry sauce
Carved rosemary striploin, au jus, dijon mustard, horseradish
Spinach and ricotta cannelloni, ratatouille, tomato sauce
Mashed potatoes
Glazed root vegetables

Assorted festive cakes, yule log, flan, mini pastries
Chocolate fountain, warm mini doughnuts, assorted toppings, fruits platter
Selection of cheese, grapes, dried fruits, and crackers
Starbucks coffee and Tazo tea

\$41.95

Children 12 and under \$23.95

