

# Thanksgiving BRUNCH



## JUICES

Apple, pineapple, orange, grapefruit & tomato juices

## SALADS

Classic Caesar salad, pesto croutons & Reggiano parmesan

Singapore noodle salad with vegetables and tofu gf

Three Bean salad with lemon basil dressing gf

Beetroot salad with mandarin, fennel, feta cheese crumble gf

Wild & gathered greens, berries, carrots, balsamic vinaigrette gf

## PLATTERS

Meat platters, Calabrese salami, capiccoli, genoa salami, mortadella, prosciutto gf

Seafood platter, Seafood medley, clams, black mussels, herb vinaigrette gf

## BREAKFAST

Bakery fresh selection of breakfast pastries and breads

Preserves, Chilliwick honey and butter

Eggs Benedict Florentine

Maple smoked bacon gf

Country sausage

Short Stack of Buttermilk pancakes with maple syrup

Hash brown potatoes gf

## ACTION STATION

Waffle Station

Omelet Station w/ baby shrimp, ham, mushrooms, scallions, bell peppers, cheese

Roast beef carving station

## MAINS

Roast Turkey, including Traditional stuffing, Ginger Cranberry Sauce, Sherried Cider Gravy

Roast pork loin, Dijon herb crusted pork loin. (pre carved) gf

Baked Salmon, pineapple corn salsa gf .

Meat Lasagna

Steamed long grain rice pilaf, pesto, spring vegetables gf

Garlic mash potatoes gf

Grilled seasonal vegetables gf

## DESSERT

Fruit platter gf

Assorted Desserts

Gourmet regular and decaffeinated coffee, assorted tea

**\$49.00 per adult**

**Kids (ages 6-10): \$29**

*Plus taxes and gratuities*