

Thanksgiving BRUNCH

**Sunday, October 11
From 11 AM**



\$55.00 per adult
Kids (ages 6–10): \$35
Plus taxes and gratuities

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, capicola, 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