BRUNCH BUFFET

AT THE WILD FIG | DECEMBER 13TH

Rustic European bread display, whipped butter

SALAD

CEASAR SALAD, chef's caesar dressing, pesto croutons, smoked bacon bits, parmigiano-reggiano

WILD & GATHERED GREENS, berries, mandarin oranges, balsamic vinaigrette

GREEK SALAD, tomato, cucumber, kalamata olives, red onion, feta cheese, Greek oregano vinaigrette

CHERRY SALAD, halved cherry tomatoes, young mozzarella pearls, pesto, cold pressed olive oil, balsamic essence

MANDARIN ORANGE & FENNEL SALAD, mandarin orange segments, arugula, maple ginger vinaigrette

FUSILLI PESTO SALAD, pesto mayonnaise, pepperoncini, cherry tomato, red & green peppers, scallion, red onion, basil

MAINS

PRE-SLICED ROASTED TURKEY, (white & dark meat) traditional stuffing, gravy, cranberry sauce, (pre-carved)

BAKED ATLANTIC SALMON, chili citrus sauce, parsley

STEAMED ATLANTIC SALMON, lemon caper beurre Blanc, parsley.

GINGER BEEF, bok choy, peppers, celery, broccoli, ginger garlic sauce

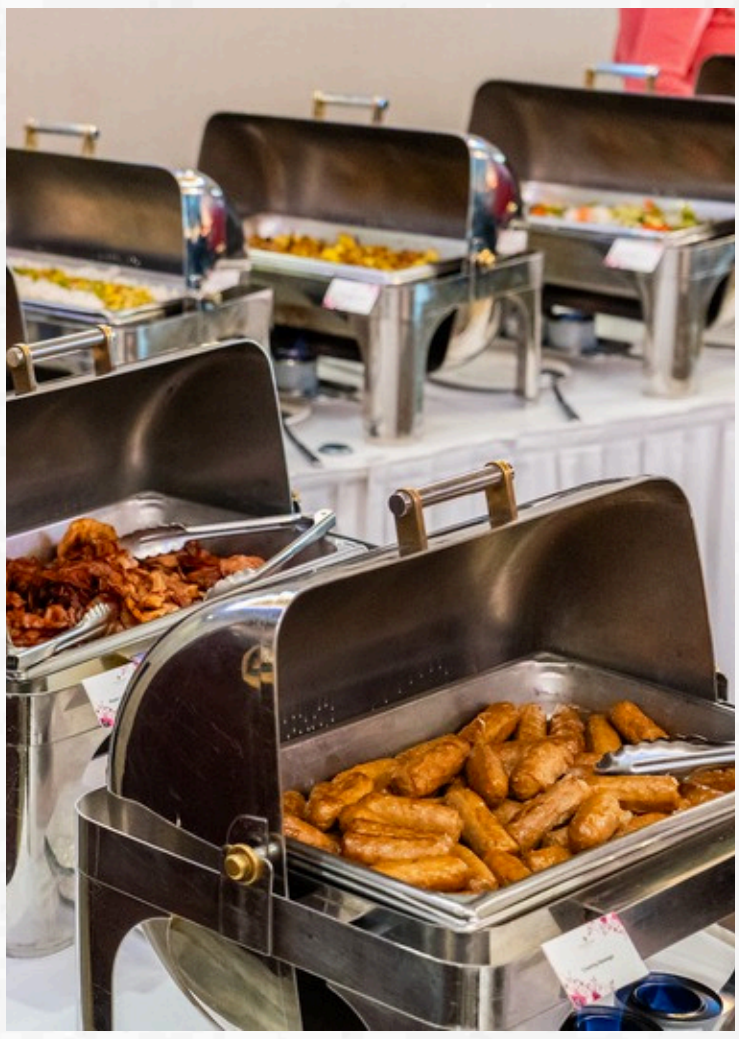
WILD MUSHROOM RAVIOLI, tomato cream sauce, parmigiano Reggiano, mozzarella

RICE PILAF, with green peas, celery, carrots, and onion

ROASTED POTATO NUGGETS, garlic, paprika, olive oil

STEAMED SEASONED VEGETABLE MEDLEY





ACTION STATION

OMELETTE STATION, WAFFLE, PANCAKE STATION

SLOW ROAST STRIPLOIN OF ALBERTA BEEF, full bodied texture, red wine rosemary jus

PLATTERS

CHARCUTERIE PLATER, calabrese salami, capicola, Genoa salami, mortadella, baguette

SEAFOOD DISPLAY, mussels, clams, candied smoked salmon, peppered mackerel

ANTIPASTO, artichoke hearts, grilled vegetables, tomato, bocconcini Assorted olives, peppers.

DESSERT

Fruit platter, sherry trifle, assorted cheese & mousse cakes, mousse spoons, fruit flans, yule log, assorted square, minced meat tarts, shortbread cookies, Christmas pudding, Gourmet regular and decaffeinated coffee, assorted tea

Adult $69, Kids 6 - 12 years $39 | All prices plus tax & gratuities