SANTA BRUNCH

AT THE WILD FIG | DECEMBER 6TH

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

ROASTED CARROT & CORN SALAD, raisins, pistachio, feta cheese, sweet citrus vinaigrette

PASTA 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

PRE CARVED ROASTED PORK LOIN, apple red zinfandel reduction

CHOW MEIN NOODLES, egg noodles, broccoli, peppers, bok choy, carrots, celery, crispy tofu

BASMATI RICE, with green peas

MASHED POTATO , garlic. parsley

STEAMED SEASONED VEGETABLE MEDLEY





ACTION STATION

OMELETTE STATION, WAFFLE, PANCAKE STATION

PLATTERS

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 $59, Kids 6 - 12 years $35 | All prices plus tax & gratuities