



CAVU kitchen bar
Christmas Day Brunch Buffet
Served: 11am - 2pm

Selection of Fresh Baked Muffins, Croissants & Danish with Creamery Butter & Preserves

Chilled Seafood

Szechuan Pepper Poached Prawns
Cracked Snow Crab Legs
Grand Marnier Cured Salmon Gravlax
Condiments to include: Vodka Cocktail Sauce, Pepperoncini Mignonette, Fresh Lemons

Meat & Cheese

Selection of Cured and Smoked European Meats
Assorted Local Artisan Cheeses
Fresh Cut Breakfast Fruits

Salads

Winter Greens with Pecan, Cranberry & Assorted Dressings
Classic Caesar Salad
Brussel Sprout Salad with Arugula, Toasted Almond, Tangy Onion & Buttermilk Dressing

Brunch Entrees

Eggs Benedict with Canadian Back Bacon, English Muffin and Hollandaise Sauce
Waffles with Whipped Cream, Strawberry Sauce and Maple Syrup
Breakfast Sausages & Smoked Bacon
Cooked to Order Omelets

Mains

Assorted Hand Wrapped Dim Sum with Spiced Sesame Soy
Vegetable Spring Rolls with Plum Dipping Sauce
Roasted Tom Turkey with Apricot Focaccia Stuffing & Giblet Gravy
Sliced Prime Rib of Beef Au Jus
Roasted Garlic Mashed Potatoes
Bouquetiere of Steamed & Roasted Vegetables

Mrs. Claus' Dessert Table

Assorted Holiday Cakes, Tortes, Pies
Gingerbread Men, Short Bread, German Stollen & Fruit Cake

\$29.95/Adult

\$25.95/Seniors

\$14.95/Children (ages 3-12)

*Price includes complimentary Starbucks coffee or TAZO tea & assorted fruit juices
Taxes & Gratuities not included*