



CAVU kitchen bar
Christmas Day Brunch Buffet
Seating: 11am & 1pm

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

Chilled Seafood

Court Bouillon Poached Prawns
Grand Marnier Cured Salmon Gravlax
Condiments to include: Vodka Cocktail Sauce & 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
Caramelized Apple & Couscous Salad with Candied Walnuts, Sumac & Lemon Vinaigrette

Brunch Entrees

Eggs Benedict with Canadian Back Bacon, English Muffin & Hollandaise Sauce
Waffles with Whipped Cream, Strawberry Sauce & Maple Syrup
Breakfast Sausages & Smoked Bacon
Chef Attended Omelet Station

Mains

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

Old Saint Nick's Dessert Table

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

\$36.95/Adult

\$27.95/Children (ages 5-12)

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