

Thanksgiving Brunch 2023

October 8th
10:30am & 1:00pm Seatings

Chef Attended Stations

Omelette Station

With hickory smoked ham, mushrooms, peppers & tomatoes.

Eggs Benedict Station

With Canadian bacon, pulled BBQ beef, spinach, smoked salmon & fresh hollandaise sauce.

Chef's Carved Duo of Turkey

Dried fruit bread stuffing, natural pan gravy & cranberry compote.

Dessert

Fresh Cut Fruits

Deluxe Dessert Bar

Assorted cakes, pastries, mini tarts & mousses.

Includes 1 Mimosa!

Mains

Belgium Waffles

Scrambled Eggs

Sausage & Bacon

Country Style Roasted Potatoes

Mashed Potatoes

Fall Roasted Root Vegetable

Starters

Assorted Rolls & Pumpkin Bread

Domestic Cheese Platter

Caesar Salad

Fall Greens Salad

Bitter winter greens, spiced pumpkin seeds, tomato, cucumber, dried cranberries & balsamic dressing.

Wine Poached Shrimp Cocktail

Prices:

Adults: \$34.99

Teens (11 - 15 yrs): \$19.99

Kids (3 - 10 yrs): \$9.99

Under 2 yrs: FREE