

- 2024 -

MENU

Buffet Favourites

BAKER'S BASKET **V**

Assortment of freshly baked fruit Danish, scones, tulip muffins, croissants and banana bread

Gluten free muffins available with prior notice.

SCRAMBLED EGGS **GF DF**

Farm fresh

SPOLUMBO'S MAPLE BREAKFAST SAUSAGE AND BACON **GF DF**

BELGIAN WAFFLES & PANCAKES

Maple syrup, field berry compôte and freshly whipped cream

EGGS BENEDICT

With Canadian bacon and fresh blood orange Hollandaise sauce

COUNTRY STYLE AGRIA HASH BROWN POTATOES **GF DF V**

With caramelized onions and Italian parsley

SEAFOOD PLATTER **GF DF OW**

Gravlax, mussels, poached white wine shrimp, cocktail sauce

BUILD YOUR OWN SALAD BAR

Grilled vegetables, coconut, dried fruits and more

FESTIVE BROCCOLI SALAD **GF V**

Mandarin orange slices, cranberries, candied pecans, goat cheese, fig and mandarin orange vinaigrette

ANTIPASTO **GF DF**

Selection of smoked and cured meats, olives and pickles

ARTISAN CHEESES **V**

With grapes, crackers and baguette

SOUP DU JOUR **GF V**

Roasted squash soup with roasted pumpkin seeds

Omelettes, Entrées and Carved Selections

OMELETTE STATION **GF DF**

With hickory smoked ham, mushrooms, peppers, tomatoes, cheese and fine herbs

OVERNIGHT ROASTED AAA STRIPLOIN **GF DF**

Shallot merlot jus, horseradish aioli

DUO OF TURKEY

Herb roasted turkey breast, turkey thigh galantine and stonefruit *SPOLUMBO'S* sausage sage bread stuffing, Calvados turkey jus, and cranberry and mandarin compôte scented with ginger

Desserts and Beverages

FESTIVE DELUXE DESSERT BAR **V**

Pastries, mini tarts, squares and mousses

CHEF ATTENDED FLAMBÉED PLUM PUDDING **V**

Spiced rum caramel, egg nog crème anglaise

FREE-FLOWING CALLEBAUT MILK CHOCOLATE FOUNTAIN **V**

Selection of fresh fruit, Rice Krispies, marshmallow

BEVERAGES

Freshly brewed Verona Gold Starbucks coffee, Teavana teas, and a selection of chilled fruit juices