



Thanksgiving Brunch Menu

Field Greens with our Signature Dressings

Traditional Caesar Salad

Chef's Selection of Four Seasonally Composed Salads

Raw Vegetable Crudités with Herbed Crème Dip

Chef's Mediterranean Olives and Pickles

Kananaskis and European Charcuterie Board

Import & Domestic Cheese Board with Crackers

Fresh Sliced Seasonal Fruit & Berries

Selection of Poached Smoked and Cured Fish

Cocktail Shrimp

Carved Angus Striploin of Beef Pan au Jus gf

Herb Roast Turkey gf

Pan Gravy and Apple Cranberry Stuffing

Tuscan Kale Salmon gf

Cheese Ravioli with Butternut Squash Crème v

Whipped Potato and Roast Vegetables gf

Chef's Design Your Own Omelet Station

Traditional Eggs Benedict & Florentine Eggs Benedict, Sauce Hollandaise

Cheddar Scrambled Eggs & Hashbrowns

Strip Bacon, Local Pork, Maple Sausages gf

Waffles and Banana Bread French Toast

Kid's Corner with Miniature Pizzas and Popcorn Chicken

Baker's Selection of Sweet and Savory Breakfast Pastries

Our Pastry Chef's Assortment of Homemade Cakes, Flans, Mousses, Custards,

Pies, Tartlets, Individual & Celiac Friendly Desserts

Fresh Fruit Juices

100% Arabica Regular & Decaffeinated Coffee and Herbal Tea

