

Thanksgiving Brunch

OCTOBER 13, 2019

MAIN DINING ROOM: 11am & 1:30pm

BANQUET ROOM: 12pm

ADULT \$34⁹⁵

CHILD
UNDER 12 \$17⁹⁵

SENIOR
60+ \$28⁹⁵

Assortment of Artisan Breads
Croissants & Fresh Bakery Goods

SOUP

Roasted Butternut Squash Soup

SALADS

Yukon Potato & Egg Salad

Niagara Spring Mix

with white balsamic vinaigrette

Hearts of Romaine Caesar Salad

with creamy garlic dressing

Pasta Salad

with roasted peppers, kalamata olives,
grilled balsamic onions

Marinated Vegetable Salad

COLD SELECTION

Antipasto

assorted local cured meats, fresh fruit, Canadian
cheese display, olives, marinated button mushrooms
& pickled beets

Smoked Atlantic Fish

Poached Cold Water Shrimp

with cocktail sauce

HOT SELECTIONS

Eggs Benedict

hollandaise sauce

Bacon and Smoked Sausage

Belgian Waffles

with field berries & cream

Three Cheese & Meat Lasagna

with san marzano tomato sauce

Baked Manitoulin Island Rainbow Trout

with citrus beurre blanc

Braised Beef Tenderloin Tips

with cremini mushrooms, double-smoked bacon
& pearl onions

Butter Basted Ontario Turkey

with traditional stuffing, sage-scented gravy &
housemade cranberry sauce

Garlic Mashed Yukon Potatoes

with Bright's aged cheddar

Medley of Oven-Roasted Autumn Vegetables

with garden basil & garlic

CARVING STATION

Chipotle-Marinated Canadian Angus Beef Striploin

with cabernet jus

DESSERTS

Assorted Cakes, Pies & Squares

Caramel-Apple Cheesecake

Warm Apple Crumble

Pumpkin Pie

with freshly whipped cream

