



Thanksgiving

BRUNCH

OCTOBER 7, 2018 • 11am & 1:30pm

ADULT \$31⁹⁵

CHILD \$15⁹⁵
12+ UNDER

SENIOR \$25⁹⁵
60+

Freshly Baked Breads & Dinner Rolls
Assorted Mini Muffins, Danishes & Croissants

SALADS

Slegers Greens
with pumpkin & Jakeman's maple syrup vinaigrette

Caesar Salad
with crisp bacon, herb croutons, parmesan shavings

Butternut Squash & Spinach Salad
with walnuts, cranberries & pomegranate seeds

Marinated Greek Salad
with feta

ANTIPASTO

Assorted Local Cured Meats

**Bright's Aged Cheddar, Havarti,
Mozzarella & Swiss Cheeses**

Pickles, Onions, Peppers & Olives

HOT SELECTION

Country Fresh Scrambled Eggs

Eggs Benedict
with Canadian peameal bacon & hollandaise sauce

Home-Fried Potatoes

Bacon & Smoked Country Sausage

Belgian Waffles
with warmed syrup, berry compote & cinnamon cream

Roasted Autumn Vegetables

Rosewood Honey & Chipotle Sweet Potato Mash

Joseph's Cheese Tortellini Carbonara
with Brandt's double smoked bacon

Meatballs
with fire roasted tomato sauce

Lake Huron Trout
with lemon caper butter & tomato-dill relish

Slow-Roasted Ontario Turkey
with traditional stuffing & sage-scented gravy

CARVING STATION

Bone-in Baked Ham
with Rosewood honey & Kozlik's mustard glaze

DESSERTS

Fresh Fruit Platter

Assorted Squared & Mini Tarts

Warm Apple Crumble
with whipped topping

Assorted Fruit Pies

Assorted Cheesecake

Assorted Cakes

