



# Thanksgiving Brunch

OCTOBER 13, 2019

11am & 1:30pm

ADULT \$31<sup>95</sup>

CHILD  
UNDER 12 \$16<sup>95</sup>

SENIOR  
60+ \$26<sup>95</sup>

Freshly Baked Bread & Dinner Rolls

Assorted Mini Muffins, Danish & Croissants

## SALADS

### Slegers Butter Greens

with roasted peach vinaigrette

### Caesar Salad

with parmesan shavings

### Marinated Greek Salad

with feta

### Spinach Salad

with egg, red onion, toasted almond slivers,  
bacon & Kozlik's mustard dressing

## COLD SELECTION

### Antipasto

assorted local cured meats, Bright's aged cheddar,  
havarti, mozzarella & swiss cheeses, pickles, onions,  
peppers & olives

### Smoked Salmon & Smoked Cod Platter

with citrus & chive remoulade

## HOT SELECTIONS

### Scrambled Eggs

### Bacon & Smoked Country Sausage

### Eggs Benedict

with Canadian peameal bacon & hollandaise sauce

### Belgian Waffles

with warmed syrup, berry compote & cinnamon cream

### Basmati & Quinoi Pilaf

with heirloom tomato, dill, pine nuts & celery

### Fresh Queens Cavatelli Pasta Carbonara

with Brandt's double smoked bacon

### Meatballs

with roasted tomato sauce

### Lake Huron Trout

with lemon caper butter & tomato-dill relish

### Slow-Roasted Ontario Turkey

with traditional stuffing & sage-scented gravy

### Home-fried Potatoes

### Roasted Autumn Vegetables

## CARVING STATION

### Bone-in Baked Ham

with honey mustard glaze

## DESSERTS

### Assorted Cakes, Cheesecakes & Pies

### Assorted Squares & Mini Tarts

### Assortment of Fresh Fruit

### Fresh Fruit Display

### Warm Spy Apple Crumble

with whipped topping

