



# 2026

## NEW YEAR'S Brunch Menu



### FRESHLY BAKED PASTRIES & BREADS

- Assorted Mini Croissants, Danish, and Muffins
- Artisan Bread Rolls with Whipped Butter and Preserves
- Bagels, Cream Cheese and Smoked Salmon Platter

### COLD TABLE

- Seasonal Fresh Fruit Display with Berries
- Yogurt, Granola, Dried fruits and Seeds
  - Cheese Board with Crackers
- Charcuterie Selection: Cured Meats, Pickles & Mustards

### SALADS

- Baby Greens with Assorted Dressings
- Quinoa & Roasted Vegetable Salad with Lemon Herb Vinaigrette
- Classic Caesar Salad with Shaved Parmesan & Croutons

### HOT BREAKFAST SELECTIONS

- Eggs Benedictine
- Bacon & Sausages
- Golden Hash Browns
- Belgian Waffles with Maple Syrup, Whipped Cream & Strawberry Sauce

### HOT ENTRÉES

- Seared Salmon with Lemon-Dill Cream
- Herb-Roasted Chicken Supreme with Pan Jus
- Vegetarian Pasta Primavera in Light Tomato Basil Sauce
- Seasonal Vegetables

### OMELET STATION

- Made-to-order Omelets with a Selection of Fillings:  
Ham, Bacon, Sausage, Mushrooms, Peppers, Onion, Spinach,  
Tomatoes and Cheese

### CHEF'S CARVING STATION

- Roast Baron of Beef with Red Wine Jus & Horseradish Cream

### DESSERTS

- Chef's Selection of Cakes & Pastries

### BEVERAGES

- Freshly Brewed Coffee & Selection of Teas
- Orange Juice & Cranberry Juice

Adults - \$85  
Children 7-12 - \$30  
Children Under 7 - \$15

