

presents

ARISTMAS SANA BRUNCH SUN DEC 8

Embrace the holiday tradition! Enjoy a special menu featuring a traditional turkey roast and dessert buffet, along with a visit from Santa and his elf!

1 King St W, Toronto, ON M5H 1A1





FESTIVE BRUNCH BUFFET MENU ADULTS - \$84++ KIDS (AGES 3 – 10) - \$25++

BREAKFAST FAVORITES

Assortment of Croissants, Muffins, Danishes

Classic Ham Eggs Benedict

Scrambled Eggs, Turkey Sausage, Bacon, Breakfast Potatoes

WAFFLE STATION

Live Waffles, Whipped Cream, Compote, Maple Syrup

ANTIPASTO & SALADS

Assorted Cheese with Crostini and Tapenade

Prosciutto with Arugula, Parmigiano & Olive Oil, Assorted Cured Meats

Smoked Salmon & House-Smoked Ontario Trout, Capers, Crème Fraîche, Lemon

Shrimp Cocktail

Baked Salmon Wellington with Béarnaise

Classic Seafood Salad Steamed Mussels & Clams with Cherry Tomatoes & Fennel

FOR THE KIDS

Crudités & Dips Crisp Vegetable Platters served with Hummus, Ranch & Green Goddess

Soup&Grilled Cheese Station Chicken Noodle Soup with Macaroni Pasta Classic Butter Grilled Cheese for Dipping

Nacho Station House-Made Chili & Cheese Sauce, Salsa, Grated Cheese, Scallions & Guacamole

Chicken Fingers & Fries House-Breaded Chicken Fingers, Plum Sauce, House-Cut Fries

Gourmet Hot Dog Bar Hot Dogs, Homemade Ketchup, Relish, Mustards

Pizza Bar Assorted Pizzas for Kids & Adults alike!

SALADS

Potato Salad Roasted Peppers, Onions, Fresh Herbs, Organic Olive Oil

Ancient Grain Salad Barley, Quinoa, Rye Berries & Lentils, Toasted Pumpkin Seeds in Cream Herb Ranch Dressing

Pasta Salad Roasted Cipollini, Aioli, Grilled Scallions, Olives & Cured Tomatoes

Kale Salad Cranberries, Walnuts in a Tangy Lemon Vinaigrette

Mixed Winter Greens Trio of Vinaigrettes, Dried Cranberries, Toasted Pumpkin Seeds, Candied Walnuts, Cucumbers, Tomato Wedges, Grated Parmigiano

HOLIDAY ENTRÉES

Chef's Pasta Bar

Fettuccine with Our Signature Tomato Sauce Penne in Parmigiana Cream Sauce

Chef's Carving Board

Whole Roasted Turkey flavoured in our Signature Brine Bread, and Sage Stuffing, Natural Pan Gravy

Herb-Roasted Top Sirloin

Stuffed & Whole Roasted Chicken Yorkshire Pudding, Shallot Au Jus

Sides

Whipped Potatoes with Black Garlic and Parsley Roasted Seasonal Vegetables Sourced from Local Farms, Caramelized Onions

HOLIDAY SWEETS

Pumpkin Pie & Assorted Cookies

Bread & Butter Pudding

Fruit Salad

Chocolate Brownie & Ice Cream Bar Ice Creams & Whipped Cream with Caramel & Chocolate Sauce

Assortment of Festive Candies & Treats

FRESH ORANGE JUICE, COFFEE & TEA

++ Taxes and gratuity are not included in the price. An 18% gratuity will be added.