

# Christmas BRUNCH MENU

## THE ELVES' PATISSERIE

ARTISANAL BREADS & FLAT BREADS  
BAKED IN HOUSE BUTTERY CROISSANTS  
DANISHES, CINNAMON ROLLS, AND MINI STRUDELS

## COLD PLATTERS & SALADS

ORGANIC CRISP GREENS  
FIELD TOMATOES, PICKLED CARROTS AND RADISHES  
CANDIED PECANS, BALSAMIC VINAIGRETTE

### GREEK SALAD

LETTUCE, TOMATO, RED ONION, CUCUMBER  
FETA CHEESE, GREEK DRESSING

### CLASSIC CAESAR SALAD

CRISP HEARTS OF ROMAINE, SHAVED PARMESAN HERBED CROUTONS

### BAKED SALMON AIOILI

MARINATED ATLANTIC SALMON , ROASTED GARLIC AND DILL AIOILI, BLUE MUSSELS IN RICH PERNO CREAM SAUCE

### INTERNATIONAL & DOMESTIC CHEESES

A SELECTION OF ARTISANAL CHEESES, HERBED CROSTINI  
FRESH GRAPES, DRIED FRUITS

### ANTIPASTO

BOCCONCINI A LA CAPRESE, ASSORTED CURED MEATS  
GRILLED VEGETABLES WITH BALSAMIC REDUCTION, OLIVES

### SMOKED FISH AND SHRIMP

COLD POACHED SHRIMP, COCKTAIL SAUCE  
SMOKED SALMON, PICKLED RED ONION, FRIED CAPERS

### DIM SUM

FRIED & STEAMED DUMPLINGS  
SOY SAUCE, PICKLED GINGER, WASABI

## SANTA'S OMLETE STATION

ONION, PEPPERS, SPINACH, MUSHROOMS, TOMATOES  
HONEY GLAZED HAM, SHARP CANADIAN CHEDDAR

## THE CHRISTMAS CARVERY

SLOW ROASTED "AAA" PRIME RIB, RED WINE DEMI GLACE MINI YORKSHIRES

## SIDES & MORE

CLASSIC CANADIAN BACON, TURKEY SAUSAGE  
EGGS BENEDICT  
FRENCH TOAST, MAPLE SYRUP  
SCRAMBLED EGGS  
GRILLED CHICKEN MARSALA  
WHIPPED YUKON GOLD PUREE, SEASONAL BRIARS SUCCOTASH  
MUSHROOM RAVIOLI, SHAVED PARMESAN  
HONEY GLAZED GRILLED LAMB CHOPS WITH SALSA VERDE

## MRS. CLAUS' SWEET TREATS

MACAROONS, SLICED FRUIT TRAYS  
ASSORTED PETIT FOURS  
SEASONAL CAKES  
STICKY TOFFEE DRENCHED IN A SUMPTUOUS CARAMEL SAUCE

COFFEE, DECAFFEINATED COFFEE, ASSORTED TEAS

TICKETS



VENDORS

