



FROM THE BAKERY

Artisanal Breads & Flat Breads Baked in-house Buttery Croissants Danishes & Cinnamon Rolls

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

Smoked Fish and Shrimp

Cold Poached Shrimp, Cocktail Sauce Smoked Salmon, Pickled Red Onion Fried Capers

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

Dim Sum

Fried & Steamed Dumplings Soy Sauce



CHEF ATTENDED STATIONS

Jackson's Point Omelet Station

Onion, Peppers, Spinach, Mushrooms, Tomatoes, Honey Glazed Ham Sharp Canadian Cheddar

The Carvery

Slow roasted "AAA" Striploin, Red Wine Demi Glace & Mini Yorkshires

SIDES & MORE

Eggs Benedict Ham, Classic Hollandaise, Spicy Herb Parmesan

French Toast, Pancakes
Maple Syrup

Whole Roasted Turkey
Turkey Gravy

Honey Glazed Sliced Ham Pineapples

Three Cheese Tortellini Shaved Parmesan

Scrambled Eggs, Classic Canadian Bacon, Turkey Sausage, Whipped Yukon Gold Puree, Seasonal Briars Vegetables

SWEET TREATS

Briars Bread Pudding Sliced Fruits Assorted Mini Tarts Seasonal Cakes

Coffee, Decaffeinated Coffee, Assorted Teas, Juices



