

**FESTIVE BRUNCH MENU 2020**

**ASSORTED CHILLED JUICES, STARBUCKS COFFEE AND TEA**

**BAKERS BASKET V (GLUTEN FREE MUFFINS AVAILABLE WITH PRIOR NOTICE)**

*A variety of Fresh Croissants, Danishes, Scones, Cinnamon buns, Banana Bread and "Chinook" Honey butter*

**TANGLED ORGANIC GREENS (GF) (DF) (V)**

*Watermelon radish, cucumber, "BROXBURN" cherry tomato, carrot ribbons and assorted dressings*

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**CAESAR SALAD**

*Lemon herb croutons, bacon, asiago*

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**OKANAGAN APPLE AND SHAVED BRUSSEL SPROUTS SALAD**

*Parmesan cheese, caramelized hazelnut, spring mix, fig balsamic vinaigrette*

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**ASSORTED GOURMET SUSHI**

*Dynamite roll, California roll and Thai mango roll*

**VEGETABLE CUPS WITH RANCH DIP**

**ANTIPASTO PLATTER (GF)**

*A variety of Pickled Vegetables, Artisan Olives, Cured Meats, Specialty Cheese*

**COUNTRY STYLE HASH BROWN POTATOES (DF) (V)**

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**SCRAMBLED EGGS (GF) (DF)**

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**BUTTERMILK PANCAKES**

*Maple syrup,  
Chantilly Cream and field berry coulis*

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**"SPOLUMBOS" MAPLE BREAKFAST SAUSAGES AND BACON (GF) (DF)**

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**TRADITIONAL EGGS BENEDICT**

*Canadian back bacon, Fresh Hollandaise*

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**OVEN ROASTED "BOWDEN FARM" CHICKEN BREAST**

*Wild mushrooms cream sauce, grilled brocolini*

**CARVING STATION**

**ALBERTA PRIME RIB GF DF**

*Seasoned with our specialty dry rub  
Served with caramelized shallot merlot jus and creamy horseradish*

**DELUXE DESSERT BAR**

*A beautiful arrangement of French pastries, mousses, Parisian macarons, fruit cake squares and cakes  
(Gluten friendly/ dairy friendly desserts available with prior notice)*

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**FESTIVE ORNAMENT DONUTS HOLES**

*Cranberry compote, Chocolate chips, mini marshmallows, rainbow sprinkles*

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**FESTIVE "CALLEBAUT" CHOCOLATE BARK**

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**"CALLEBAUT" CHOCOLATE FOUNTAIN**

*Fresh Fruit Arrangement, marshmallows and rice krispies*

**GF-Gluten free DF-Dairy free V- Vegetarian**