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# MENU

# **Buffet Favourites**

#### BAKER'S BASKET V

Assortment of freshly baked fruit Danish, scones, tulip muffins, croissants and banana bread

Gluten free muffins available

## SCRAMBLED EGGS GFDF

Farm fresh

with prior notice.

SPOLUMBO'S MAPLE BREAKFAST SAUSAGE AND BACON GF DF

# BELGIAN WAFFLES v

Maple syrup, field berry compôte and freshly whipped cream

## EGGS BENEDICT

With Canadian bacon and fresh blood orange Hollandaise sauce

# COUNTRY STYLE AGRIA HASH BROWN POTATOES GFDFV

With caramelized onions and Italian parsley

## SEAFOOD PLATTER GFDFOW

Smoked salmon, mussels, poached white wine shrimp, cocktail sauce

# BUILD YOUR OWN SALAD BAR

Grilled vegetables, coconut, dried fruts and more

# ROASTED CANDY CANE BEET AND QUINOA SALAD GFV

Arugula, goat cheese, grapefruit segments, citrus vinaigrette

#### ANTIPASTO GF DF

Selection of smoked and cured meats, olives and pickles

## ARTISAN CHEESES V

With grapes, crackers and baguette

# SOUP DU JOUR GFV

Roasted squash soup with roasted pumpkin seeds

# Omelettes, Entrées and Carved Selections

# OMELETTE STATION GF DF

With hickory smoked ham, mushrooms, peppers, tomatoes, cheese and fine herbs

# OVERNIGHT ROASTED AAA STRIPLOIN GF DF

Shallot merlot jus, horseradish aioli

# **DUO OF TURKEY**

Herb roasted turkey breast, turkey thigh galantine and stonefruit *SPOLUMBO'S* sausage sage bread stuffing, Calvados turkey jus, and cranberry and mandarin compôte scented with ginger

# Desserts and Beverages

## FESTIVE DELUXE DESSERT BAR v

Pastries, mini tarts, squares and mousses

#### CHEF ATTENDED FLAMBÉED PLUM PUDDING v

Spiced rum caramel, egg nog crème anglaise

# FREE-FLOWING CALLEBAUT MILK CHOCOLATE FOUNTAIN V

**VE** = Vegan

Selection of fresh fruit, Rice Krispies, marshmallow

# **BEVERAGES**

Freshly brewed Verona Gold Starbucks coffee, Teavana teas, and a selection of chilled fruit juices