

Boxing Day Maritime Brunch

December 26th 9am to 2:30pm $55 per person

Chef in Attendance

Build-Your-Own Omelette Station

with Ham, Cheese, Mushrooms, Peppers, Onions, Spinach, and Fresh Herbs

Pineapple-jalapeño glazed Ham Carving Station

Soup

Roasted Butternut Squash

Hot Selection

French Toast with Wild Blueberry Compote and Maple Syrup

Roasted Red Pepper, Spinach and Feta Frittata

Double-Smoked Bacon

Breakfast Sausage

Turkey Poutine with Cheese Curds and Sage Gravy

Slow-Baked Beans with Pork and Molasses

Sautéed Green Beans with Garlic Butter

Mushroom Ravioli with Sage Cream Sauce

Cold Selection

Creamy Pasta Salad with Sun-Dried Tomatoes and Fresh Basil

Winter Greens with Apples, Dried Cranberries, Goat Cheese, and Maple-Cider Vinaigrette

Smoked Salmon Platter with Arugula, Capers and Sour Cream

Fresh Fruit Bowls

Assorted Danishes and Croissants

Assorted Doughnuts

Build-Your-Own Parfait Station

Cereals and Granola

Selection of Toasts

Desserts

White Point House Dessert Selection

Freshly Baked Pies and Tarts

Beverages

Freshly Brewed Coffee and Assorted Teas

Selection of Chilled Fruit Juices

Presented by Executive Chef Athul Shylajan and your host, Lucas Peverill

(GF) Gluten-Free (DF) Dairy Free (DFO) Dairy Free Option (V) Vegetarian (VG) Vegan

*Taxes and gratuities are not included

