

Festive Lunch Buffets

11:30 am – 2:30 pm

Soup

Seasonally inspired soups

Cold Offerings

Mesclun salad with complementary garnishes and dressings

Potato bacon salad with pommery dressing

Orzo Mediterranean salad

Baby spinach salad

Coleslaw

Hot Offerings

Each lunch buffet will have the following daily:

Traditional roasted turkey with dressing,

sage gravy and cranberry sauce

Garlic whipped potato

Root apple vegetables

Chardonnay and garlic mussels

The second hot offering will be changed daily:

Stuffed roasted loin of pork with chorizo,
with apple apricot chutney rosemary jus (Dec. 7th & 16th)

Roasted sirloin of beef with sundried tomato pesto and poblano jus (Dec. 8th & 21st)

Pan seared salmon- potato crusted- sour cream caper sauce (Dec. 9th & 22nd)

Braised chicken in roasted red pepper broth,
Prosciutto and caramelized onions (Dec. 14th)

Cornmeal crusted haddock with chard corn and tomato parmesan salsa (Dec. 15th)

Brenan's Sweets

An assortment of miniature pastries

Warm apple crisp with Chantilly

Chocolate corner

Fruit chop sticks

Flavored crème brûlée

Coffee & tea included

\$23.95

(Taxes and gratuities not included)

Festive Dinner Buffets

Available December 1 – 22

For groups over 20

Soup

Seasonally inspired soups

Cold Offerings (choose 3)

Mesclun salad with complementary garnishes and dressings

Potato bacon salad with pommery dressing

Orzo Mediterranean salad

Baby spinach salad

Coleslaw

Hot Offerings

Traditional roasted turkey with dressing,
sage gravy and cranberry sauce

Garlic whipped potato

Root apple vegetables

Chardonnay and garlic mussels

Choose one additional protein

Stuffed roasted loin of pork with chorizo,
with apple apricot chutney rosemary jus

Pan seared salmon- potato crusted- sour cream caper sauce

Roasted sirloin of beef with sundried tomato pesto and poblano jus

Braised chicken in roasted red pepper broth,
Prosciutto and caramelized onions

Cornmeal crusted haddock with chard corn and tomato parmesan salsa

Brenan's Sweets

An assortment of miniature pastries

Warm apple crisp with Chantilly

Coffee & tea included

\$28.95

(Taxes and gratuities not included)

Christmas Day Brunch Buffet

10 am – 2 pm

Bread display

Selection of homemade breads, flat breads, rolls and butter

Soup

Roasted butternut squash with a hint cinnamon and brown sugar

Seasonal Premium Salad Selections

Hearts of romaine

Baby spinach

Fried potato and curds

Wild mushroom ravioli salad

Tomato and basil

Pineapple and Israeli couscous

Chef's Platters

Cheese please

Study of seafood

Study of a deli shop

Vegetable crudité with chive sour cream dip

Asian rolls- classical garnishes

Study of fruit

Breakfast

Atlantica homefries

Italian sausages

Traditional eggs benedict

Omelet station (chef attended)

Smoothies

Cinnamon banana fritters- vanilla icing

Carving

Smoked pork belly- apple and mustard relish

Carved turkey with sage dressing and home-style gravy

Main

Salmon renaissance- Phyllo wrapped with asiago and roasted red pepper basil sauce

Roasted pork loin wrapped in proscutto- masala reduction and sundried tomato salsa

Tempura breast of chicken and shrimp with and sesame hoisin sauce

Chive whipped potato/ candied maple yams

Seasonal steam vegetables with tarragon butter

Mussels in curry tomato broth

Sweet

A gathering of imagination based around sugar

Coffee & tea included

\$37.95

(Taxes and gratuities not included)

Boxing Day Brunch Buffet

10 am – 2 pm

Seasonal

Study of fruit

2 types of cooked fruit

Marinated fruit salad with pineapple and mint

Smoothie station

Homemade tropical fruit station

Tropicana premium juice

Bakery

Warm cinnamon and apple pecan rolls

Croissants- multigrain, pain au chocolate and cheddar

Sweet loafs and gourmet muffins

Traditional fruit cake

French breakfast pastries

Great Canadian bagels

Traditional

Eggs benedict

Sweet William's fennel sausage

Fresh carved bacon

Oulton's carved smoked ham

Chorizo and baked beans

Salmon cakes and chow

Pan fried potatoes with garlic and rosemary

Omelets- chef attended

Coffee and tea included

\$19.95

(Taxes and gratuities not included)

New Year's Day Around the World Brunch Buffet

11:30 am – 2 pm

Bread display

Selection of homemade breads, flat breads, rolls, and butter

Soup

Potato clam chowder with bacon applewood

Seasonal premium salad selections

Baby spinach leaf, Petit greens, Warm golden beet
Sweet potato salad, Variation pad Thai, Tandoori chicken salad

Chef's platters

Cheese please
Study of seafood
Study of a deli shop
Vegetable crudite
Asian rolls
Study of fruit

Breakfast offerings

Potato Lyonnaise with caramelized onions
Carved Oulton's smoked ham
Traditional eggs benedict
French toast and pancakes treats

Carved

Texas roasted prime rib with mushroom chimichurri and ginger beer reduction
Stuffed breast of chicken with braised bacon, wrapped in portabella

Main

In house smoked beef short ribs with blueberry cardamom BBQ sauce
"Greek" style Atlantic salmon, Santa Fe sundried tomato relish, feta lemon aioli
Green curry fried prawns
Roasted garlic chive mashed potato
Braised root vegetables in apple butter
Mussels in curry tomato broth
Paella

Sweet

A gathering of imagination based around sugar
Coffee and tea included

\$40.95

(Taxes and gratuities not included)

Festive Meal To Go
December 9 - January 1
(7 day's notice is required)

Offering Includes

Cheddar biscuits
Roasted butternut squash soup
Roasted turkey
Home-style gravy
Cranberry apricot sauce
Sage and sourdough stuffing
Whipped mashed potatoes
Roasted root vegetables
Apple crisp, cinnamon streusel and whipped cream

10 lb dinner \$195
20 lb dinner \$235

(Taxes and gratuities not included)