

NEW YEAR'S DAY BRUNCH 2009

Assorted Chilled Juices

Freshly Baked Muffins, Danish Pastries, Croissants and Fruit Breads

Assorted Preserves, Marmalade, Honey & Sweet Butter

Homemade Swiss Style Birchemuesli, Yogurt, Cottage Cheese, Stewed Prune Compote

Salads

Assorted Baby Greens with Beet Curls, Pumpkin Seeds & Cherry Tomatoes

Caesar Salad with Focaccia Croutons & Parmesan Cheese

Curried Rice Noodle Salad with Cucumber, Carrots, Jalapeños & Cilantro

Roasted Yam Salad with Dill Pickles, Red Onion, Bacon & Whole Grain Mustard

Red & Yellow Vine~ripened Tomato Salad with Feta Cheese & Crispy Onions

Fable Farms Butter Lettuce & Watercress Salad with Asparagus & Flame Roasted Peppers

Vegetable Crudite Display with Tzatziki Dip

Seafood display on Ice to include:

Shrimp, Mussels, & Clams with Cocktail Sauce & Chive Remoulade

Poached Wild Sockeye Salmon, Smoked Peppered Mackerel, Smoked BBQ Salmon

Charcuterie Display to include:

Smoked Turkey with Cranberry Mango Chutney

European Style Hams, Salamis, Roast Beef and Assorted Pates

Gourmet Mustards, Horseradish, Sweet Onion Confit, Cumberland Sauce

Omelet Station

Ham, Chorizo, Sweet Peppers, Scallions, Mushrooms, Shrimp, Tomatoes, Cheese

Hot Items

Scrambled Eggs & Eggs Florentine

Bacon, Maple Sausage

Belgian Waffles with Strawberry Compote and Maple Syrup

Braised Beef Tenderloin Ragout with Wild Mushrooms & Root Vegetables

Ranchero Marinated Fraser Valley Chicken with Corn & Bean Succotash

Roasted Basa Fillets rubbed with Cashew & Coriander Pesto, Miso, Soy & Ginger Broth

Fresh Seasonal Vegetables

Yukon Gold Scalloped Potatoes

On the Carving Station:

Roasted Fraser Valley Picnic Ham

Grainy Mustard Jus with Braised Apricots

Desserts

Assorted Cakes & Pastries

Crème Brûlée, Mousses, Tarts

Harrison Bread Pudding with Vanilla Sauce

Sliced Fruit

Gourmet Regular and Decaffeinated Coffee and Tea

\$34