

Thanksgiving Brunch Buffet

— SUNDAY, OCTOBER 8th, 2017 —

- Continental** orange, cranberry and apple juice
freshly baked morning pastries and coffee breads
- Morning Traditions** turkey sausage with roasted pears and onions
bacon! bacon! bacon!
french toast and belgian waffles – berry compote, fresh whipped cream
and maple syrup
- Omelette Station** asparagus, ham, cheddar cheese, mushrooms, peppers, scallions,
brie and fresh cut herbs
- Cold Selection** organic greens and shaved root vegetables, pumpkin vinaigrette
caesar salad, garlic rye croutons, creamy parmesan dressing
baby spinach and radicchio, roasted grapes, orange segments, goats cheese, house
vinaigrette
deconstructed greek salad, lemon oil oregano dressing
fine green beans, roasted red pepper, toasted almonds, roasted squash
roasted cauliflower and bacon, arugula and frisée, chive dressing
vanilla spiked beet salad, pomegranate seeds, orange zest vinaigrette
- Antipasto Bar** fresh baked buns and sliced bread presentation with assorted dips
grilled and roasted mediterranean vegetables, balsamic dressing
marinated olives, house made pickled vegetables,
antipasto mushrooms, marinated artichokes,
european cured and smoked meats, duck rilette with port jelly
domestic and imported cheeseboard with crisps and chutneys
- Seafood Table** shrimp cocktail with horseradish sauce and lemon marie rose sauce
atlantic smoked salmon platter with traditional garnishes
- Carvery** smoked salt roasted top sirloin, mushroom jus
peameal bacon glazed with honey mustard
- Soup Kettle** apple and parsnip puree, sea salt crostini, assorted dinner rolls
- Hot Items** roasted tom turkey with traditional stuffing, gravy and cranberry sauce
atlantic salmon provencal, fresh cuts herbs
cheese filled cannelloni, parmesan cream sauce and fire roasted tomato
roasted garlic and chive mashed potatoes
cider braised root vegetables with thyme butter
- Dessert Table** assorted gourmet cakes and house made apple strudel
mini vanilla crème brûlée and chocolate pot du crème
market inspired fruit presentation
cranberry and orange filled cannolis
assorted brownies, squares and tarts

\$46.95/PERSON *(children under 12 are half price)*

Seatings available at 11 am / 1:30 pm / 4:30 pm Limited Seating
For reservations call 905-891-7770 ext.7123 or email dining@watersideinn.ca
Tax and gratuities are in addition to above listed price