

CHRISTMAS DAY BRUNCH

December 25 | 129 per guest

Brunch Beverages

Carrot Juice

Saskatoon Berry Smoothie

Kale and Spinach Smoothie

Soups, Salads & Platters

Roasted Butternut Squash Soup (GF)

Artisan Greens with Assorted Dressings (GF)

Caesar Salad with Shaved Parmesan and Garlic Croutons

Brussels Sprouts, Broccoli, Cauliflower Salad, Curry Dressing (GF)

Festive Potato Salad with Grainy Mustard Dressing (GF)

Marinated Mushroom Salad, Thyme & Sherry Vinaigrette (GF)

Quinoa Salad, Lemon Vinaigrette (GF)

Roasted Corn & Beans Salad (GF)

Festive Panzanella Salad, Roasted Squash, Pine Nuts

Roasted Vegetable Salad, Honey Yogurt, Tajin (GF)

Tri Color Roasted Beets, Edamame, Pecorino, Almonds

Tomato and Fresh Mozzarella with Extra Virgin Olive Oil

Chilled Asparagus, Truffle Vinaigrette

Vegetable Crudités with Ranch Dip

Selection of Signature Breads & Rolls

Seafood Station

Chilled Poached Crab Legs

Marinated Shrimp with Chilli and Garlic, Cocktail Sauce

Marinated Mussels & Clams

Chef's Selection of Oysters & Condiments

Smoked Salmon, Capers, Red Onions & Lemon

Candied Salmon

Chef's Selection of Sushi, Condiments

Mixed Seafood Salad, Roasted Cherry Tomato, Lemon Honey Dressing

CHRISTMAS DAY BRUNCH

CONTINUED

Charcuterie Station

Local Cured Meat Board
Relish Tray, Mustard & Pickles
International & Fine Canadian Cheeses
Fresh Baguette, Assorted Crackers & Grapes

Hot Breakfast

Traditional Eggs Benedict with Hollandaise
Smoked Salmon Eggs Benedict with Hollandaise
Crispy Smoked Bacon & Golden Brown Sausages
Breakfast Potatoes with Peppers (GF)
Belgium Waffles with Berry Compote & 100% Pure Maple Syrup

Entrées

Herb & Paprika Marinated Chicken, Oregano Jus (GF)
Seafood Medley, Crisp Brussels Sprouts, Chowder Cream (GF)
Slow Braised Lamb Osso Bucco, Pan Jus (GF)
Mushroom Ravioli, Goat Cheese, Crispy Sage, Creamy Mushroom Ragout
Roasted Winter Vegetable Medley (GF)
Mascarpone Mashed Potato (GF)
Turmeric Marinated Cauliflower (GF)

Action Stations

Free-Range Turkey (White & Dark Meat) with Pan Gravy
Apricot Sage Stuffing, Cranberry Sauce
Rosemary & Mustard Marinated Beef Prime Rib (GF)
Horseradish Jus & Yorkshire Pudding
Flambé Station with Crepes, Fruits & Sauces
Made-to-Order Omeletts with Cage-Free Eggs



Fairmont
HOTEL MACDONALD

CHRISTMAS DAY BRUNCH

CONTINUED

Sweet End

Fresh Sliced Fruit
French Macarons
Chocolate Dipped Strawberries
Eggnog Cheesecake
Caramel Pecan Pie Bites
Crème Brûlée
Panna Cotta
Festive Bread Pudding, Caramel Sauce
Eggnog Mousse
Yule Log
Festive Cookies
Cheesecake Bites
Nanaimo Bar
Chocolate Brownies
Pumpkin Cinnamon Tart