

2025 BRUNCH BUFFET WITH SANTA AND MRS. CLAUS!

DECEMBER 7TH, 14TH, 21ST

ADULTS \$58.50

KIDS(4-12) \$30.00


Hazelmere
Golf Course



COLD ITEMS

Winter Greens, Crisp Carrots, Cucumbers, Baby Kale, Citrus Dressing
Caesar Salad, Roasted Garlic Dressing, Toasted Focaccia, Shaved Parmesan
Baby Red Nugget Potato Salad, Bacon, Sour Cream Dressing, Clipped Scallions
Butter Lettuce Leaves, Crisp Prosciutto Chips, Mandarin Segments and Dressing
Coleslaw, Winter Maple Dressing, Dried Cranberries
Grilled Vegetable Platter

In-house Smoked Steelhead Platter, Red Onion Rings, Capers, Cream Cheese, Potted Salmon

Marinated Clams, Mussels, Prawns, Shaved Fennel, Saffron Dressing
Cheese Board: Blue, Brie, Cheddar, Swiss, Gouda, Crackers, Crostini, Jellies, Dried Fruit
Artisanal Hams, Salamis, Cured Sausages, Mustards, Pickled Onions, Cornichons,
Marinated Olives, Dried Fruit, Crackers

HOT ITEMS

Scrambled Eggs, Bacon, Sausage
Waffles, Whipped Cream, Strawberry Compote, Quebec Maple Syrup
Eggs Benedict

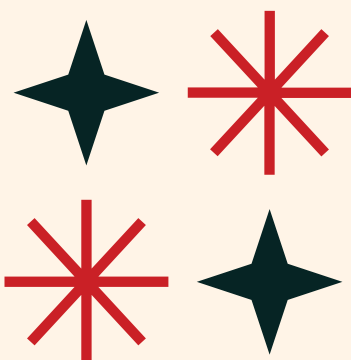
Chef attended Omelet Station
Carved Slow Roasted AAA Baron of Beef
Roast Turkey, Pan Gravy, Focaccia Stuffing, Mushrooms, Onions, Celery, Sage
Jumbo Pasta Shells Filled with Ricotta and Spinach, Marinara Sauce
Steelhead Salmon, Asparagus, Mushrooms, Tarragon Cream
Hashbrowns
Seasonal Vegetable Medley

KIDS STATION

Chicken Fingers and Fries
Mini Cheese and Pepperoni Pizza, Mini Mac and Cheese
Gingerbread Cookies

DESSERT

Yule Logs, Chocolate Mousse, Cakes
Tarts, Marzipan Stolen, Xmas Cookies
Trifle, Fresh Fruit Salad
Warm Sticky Date Pudding, Toffee Sauce



HAPPY HOLIDAYS!

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