

SPECTACULAR BRUNCH



NEWLANDS DINING & OAK ROOM

Sundays, 9:30am to 2:30pm

TODAY'S SELECTIONS

(Selections change weekly)

COLD

- GF Garden Green Salad
- GF Traditional Caesar Salad
- GF Greek Salad
- GF Carrot and Raisin Salad
- GF Classic Coleslaw
- GF Mixed Bean Salad

PLATTERS

- GF Fresh Fruit Platter
- GF Baby Shrimp and Kamaboko
Smoked & Candied Salmon
Assorted Cured Meats,
Cheese & Pickles
- GF Seasonal Vegetable Platter

CHEFS STATIONS

- GF Omelettes
- Belgian Waffles

ACCOMPANIMENTS

- H GF Wild Rice Pilaf
- H GF Roasted Lemon Dill Potatoes
- H GF Sautéed Zucchini
Rolls and Butter

CARVING

Baron of Beef au jus
Honey Glazed Ham

BREAKFAST ENTREES

- Eggs Benedict
- Sausage & Bacon
- H GF Hashbrown Potatoes
- H GF Scrambled Eggs
- French Toast

LUNCHEON ENTREES

- Barbeque Bacon Jam Chicken
- H GF Spicy Chili Prawns
- GF Dijon Herb Lamb Chops
with mint sauce
- Salmon
with a honey miso glaze
- GF Shellfish Cioppino

SWEETS

A sumptuous assortment of cakes, fruit tarts, and pastries from the chef's sweet table

- GF Gluten Free
- H Halal