

# Silver Bells

Sunday Brunch  
December 17<sup>th</sup>, 2023

## Nutcracker Bakery

Freshly baked pan rolls, festive artisan breads

### Santa's Helpers Salads & Appetizers

Medley of local artisan greens, grated pickled carrots, onions, cucumbers

Golden beets, hot house tomatoes, goat cheese dressing

Canadian wild rice, caramelized leek, fennel and herb dressing

Corn, Brussels sprouts, smoked bacon, house dressing

Roasted cauliflower, sour cream ranch, toasted almonds

Green mango, shrimp, scallions, cilantro, chili lime dressing

### St Nick's Charcuterie Platter and Artisan Cheese

Market selection of domestic and international cheese

Variety of crackers, fig jam, preserves, local honey

Freshly cut vegetables, gluten free dipping sauce

Locally cured meats, smoked sausages, pate

Marinated feta cheese, olives, house pickled vegetables

### Frosty's Chilled Seafood Bar

Poached shrimp, Scandinavian style gravlax, peppered mackerel, smoked salmon

Marinated Kiwi mussels

### Tinsel Town's Festive Stovetop

Cardamom and maple buttered Atlantic salmon

Dijon glazed smoked leg of ham

Traditional fruit stuffing, parmesan mashed potatoes

Seasonal vegetables

Classic eggs Benedict

Soft and fluffy scrambled eggs

Sausages and pepper bacon

Buttermilk pancakes

Cinnamon dusted French toast, whipped cream, fruit toppings

Children's favourite chicken fingers and fries, plum sauce

### Grinch's Carvery and Omelette Station

Butter glazed Tom turkey, barrel bourbon gravy, house prepared cranberry compote

Slow roasted Alberta baron of beef, peppercorn sauce

Made to order omelettes

### Mrs. Clause's Sweet table

Chocolate fountain with seasonal fresh fruits

Warm eggnog pudding with crème Anglaise

Cheese cake, apple strudel, pecan pie, yule logs,

House prepared tarts, mousses, seasonal cookies

**Santa's Price - \$37.95**

**Kids 5-11- ½ Price**

**4 years old - \$10.00**

**3 and under are Free**

**Seatings at 10.30 am, 11.00 am, 12.30 pm, 1:00 pm**

**Please call 403 291 4600 for reservations**

Port O' Call





# Xmas Dinner Buffet

Monday 25<sup>th</sup> December. 2023

## Santa's Helpers Salads & Appetizers

Medley of local Tuscan greens, grated pickled carrots, onions, cucumbers, assorted dressings  
Artisan beets, tomatoes, feta cheese, fresh dill, maple vinaigrette  
Roasted yam, charred onion, honey Dijon vinaigrette  
Canadian wild rice, caramelized leek, sundried cranberries and herbs dressing  
Baby spinach, fresh strawberries, goat cheese, raspberry vinaigrette  
Grilled pears and fennel, blue cheese dressing

## St. Nick's Charcuterie Platter, Artisan Cheeses and Vegetable Crudités

Local and European style cured meats, pate  
Marinated feta cheese, artisan olives, house pickled vegetables  
Imported and locally produced cheese, variety of crisps and crackers, grapes, berries  
Preserves, local honey,  
Freshly cut vegetables, dipping sauce

## Frosty's Chilled Seafood Bar

House poached peel & eat shrimp, marinated kiwi mussels, peppered mackerel  
Scandinavian style gravlax, mustard aioli, grilled octopus and seaweed salad

## Tinsel Town's Festive Stovetop

Lobster and crab bisque  
Bourbon glazed salmon Almandine  
Honey and pineapple glazed smoked ham, apple sauce  
Roasted seasonal vegetables including Brussels sprouts  
Creamy Yukon gold mashed potatoes  
Baked spinach and ricotta manicotti  
Children's favourite chicken fingers and curly fries.

## Grinch's Carvery

Alberta AAA beef striploin, brandy peppercorn sauce  
Butter glazed turkey, sage gravy, house made cranberry compote  
Traditional stuffing

## Mrs Clause's Sweet table

Chocolate fountain: seasonal fresh fruit, berries, marshmallow and more  
Christmas bread pudding with Malibu Rum crème anglaise  
Assorted festive cakes, pies, mousse cakes, tartlets, house prepared crème caramel  
Baileys crème brulee, seasonal cookies

Santa's Price \$59.95

Kids 5-11, Half Price

Kids 4 Years, \$20

Kids 3 & Under Eat Free

Seatings at 4:00 pm, 4:30 pm, 6:00 pm, 6:30 pm

Please call 403-291-4600 for reservations



Port O' Call



# New Year's Day Brunch

Monday January 1st, 2024

## Market Bistro

Tuscan Greens, Pickled Onions, Local Cucumbers,  
Julienned Carrots and Radishes, Assortment of Dressings  
Baby Spinach, Arugula, Chinook Honey Glazed Artisan Beets, Shallots, Spiced Pecans, Champagne Vinaigrette  
Mediterranean Style Red and Golden Tomatoes, Cucumbers, Onions, Olives, Feta Cheese, Fresh Oregano Dressing  
Green Mango, Shrimp, Scallions, Cilantro, Chili Lime Dressing  
Marinated Artichokes, Peppers, Onions, Cucumbers, Oven Dried Tomatoes, Goat Cheese, Basil Vinaigrette

## Rocky Mountain Charcuterie Platter Domestic and International Cheese

Selection of Artisan Olives, Pickles, Preserves and Crackers

## Chilled Seafood Bar

Lemon Poached Shrimps, Kiwi Mussels,  
House Cured Salmon, Smoked Salmon, Trout, Peppered Mackerel  
Assorted California Rolls, Pickled Ginger, Wasabi, Soy Sauce

## Hot Selections

Traditional Eggs Benedict  
Sun Dried Blueberry Pancakes, Vanilla Syrup  
Fluffy Scrambled Eggs, Cavendish Hash Brown Potatoes  
Pepper Bacon, Turkey and Beef Sausages  
House Made Belgium Waffles, Berry Compotes, Whipped Cream  
Lobster Bisque  
Crab Stuffed Chicken Breast, Truffle Oil Veloute  
House Smoked Pork Tenderloin, Crispy Double Smoked Bacon and Roasted Apple Ragout  
Duck Fat Confit Potatoes, Roasted Winter Vegetables  
Children's Favourite Chicken Fingers and Curly Fries

## Chef Attended Omelet Station and Carvery

Sea Salt and Black Pepper Rubbed AAA Alberta Striploin, Wild Mushroom Herb Au Jus  
Salmon Wellington, Soft Herb Beurre Blanc

## Sweet Table

Chocolate Fountain  
Strawberries, Honey Dew, Cantaloupe, Pineapple, Watermelon  
Profiteroles, Lady Fingers, Marshmallows, Sponge Toffee  
Parisian Flambeed Crepes, Fresh Bananas and Strawberries, Vanilla Ice Cream, Orange Grand Marnier Sauce  
Assorted Cakes and French Pastries  
House Prepared Flans, Spiced Rum Crème Brulee, Peach Melba Crisp

Adults - \$37.95, Kids 5-11Years Half Price, Kids 4 Years - \$10, Under 3 Free

Seatings at 10.30 a.m, 11.00 am, 12.30 pm, 1:00pm

For reservations, please call 403-291-4600

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