



# ***Viennese Themed New Year's Brunch*** ***January 2, 2012***

*Seatings at: 10:30am, 11am, 11:30am, 12pm, 12:30pm & 1pm*



Fresh Breads & Rolls from our Bakeshop

Danish, Muffins, Croissants

Hash Brown Potatoes

Maple Bacon / Sausage links

### **Golden Malted Waffles**

Whipped Cream, Shaved Chocolate

Mixed Berry & Butterscotch

### **Smoked Salmon Eggs Benedicts**

Atlantic Cured Salmon with Béarnaise

### **The Grand Canadian Omelet Station**

Garlic, Peppers, Olives, Jalapeno, Green Onion,  
Tomatoes, Mushrooms, Sun dried Tomatoes, Italian Sausage  
Monterey Jack & Cheddar, Salsa

### **Fresh Salads**

Viennese Potato Salad

Viennese Cucumber Salad

Romaine, shaved parmesan, garlic croutons, Caesar dressing

Artisan Greens with Viennese Salad Dressing

Pasta Salad, Roasted Red Pepper Vinaigrette

Marinated Mushroom

Viennese Salad

### **Platters**

Deli style Meat Platter

Assorted Local & Imported Cheeses & Gourmet Crackers

Smoked Salmon with Tradition Garnish

Crudities Platter

Cold Poached Mussels Salad & Shrimp Cocktail

### **Hot Fork**

Vanillerostbraten

("vanilla roast beef" beef cutlet dish prepared with garlic, salt, pepper, butter, onions, and brown bouillon and normally served with fried potatoes. Vanilla is not included in the recipe.

When the dish was created garlic was referred to the vanilla of the poor man

Wiener Schnitzel

Breaded Veal Cutlets with Fresh Lemon

Home made knöpfle type spätzle

Vienna Potatoes

(Sausage, onions and mushroom sauce)

Medley of Seasonal Vegetables

### **Desserts**

Sachertorte

Linzer torte

Apple strudel

(Apfelstrudel) is a traditional Viennese strudel

Assorted Mousse Cups

Assorted Baked Tarts Jell-O

Baked Croissants Pudding with Sauce Anglaise

Only \$34.00 per person

Please call (403) 205-5433 to make your reservation today!