



# 2019 CHRISTMAS DAY BRUNCH BUFFET MENU OFFER

Hyatt Regency Calgary

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# CHRISTMAS DAY

## BRUNCH BUFFET \$99.00

THOMSONS KITCHEN & BAR

DECEMBER 25, 2019

SEATING HOURS  
11:00 AM & 1:30 PM

## PARKING

Complimentary parking is based on availability. Present your parking ticket to a Thomsons server for validation.

## KIDS DINING

Children ages six to 12 enjoy a special rate of \$35. The Christmas brunch buffet is complimentary for kids ages five and below.

## BREAKFAST ITEMS

Made to order omelets <sup>GF/DF</sup>

Made to order pancakes

*(toppings: banana, blueberry and chocolate chips)*

Eggs Benedict

Scrambled eggs <sup>GF</sup>

Bacon and sausage <sup>GF/DF</sup>

Home-fried potatoes, onion and herbs <sup>GF</sup>

## CARVING STATION

Slow-roasted Alberta prime rib <sup>GF/DF</sup>  
with red wine jus

Zatarr leg of lamb <sup>GF/DF</sup> with mint jelly

Herb roasted turkey, citrus-brined free

range turkey <sup>GF/DF</sup> and giblet gravy <sup>GF/DF</sup>

Sage stuffing *(pecans, mire poix of vegetables)*

Orange cranberry sauce <sup>GF/DF/V</sup>

## MAIN ENTRÉES

Moroccan spiced B.C. salmon <sup>GF/DF</sup> with  
almond tahini sauce

Beef cabbage rolls in tomato sauce <sup>GF/DF</sup>

Baked butternut squash pasta, cassarecce  
noodles, kale, goat cheese, toasted  
walnuts and parmesan cheese

Buttermilk mashed potatoes <sup>GF</sup>

Chinook honey-glazed root vegetables <sup>GF/DF</sup>

## SALADS

Marshmallow salad <sup>GF</sup>

Mixed salad greens with assorted  
dressings <sup>GF/DF/V</sup>

Caesar salad <sup>GF/DF</sup> crouton, parmesan  
cheese, bacon bits with traditional Caesar  
dressing

Quinoa salad, shaved red cabbage, diced  
cucumber, bacon bits, traditional Caesar  
dressing <sup>GF/DF</sup>

Kale, dried cranberry with feta cheese <sup>GF</sup>

Tomato and mini bocconcini with basil  
vinaigrette

Fruit salad with mint, chinook honey <sup>GF/DF/V</sup>

## SELECTION OF DOMESTIC & IMPORTED CHEESES <sup>GF</sup>

Rye crisps, baguette and multi-grain  
crackers <sup>GF/DF</sup>

Local fig jam <sup>GF/DF</sup> orange marmalade <sup>GF/DF</sup>

Sylvan star grizzly, brie, goat cheese,  
shropshire blue, sylvan star gouda

## LOCALLY MADE CHARCUTERIE FROM EMPIRE PROVISIONS & VALBELLA

Pepperoni stick <sup>GF/DF/Contains pork & beef</sup>

Chimney stick <sup>GF/DF/Contains pork & beef</sup>

Genoa <sup>GF/Pork</sup>

Prosciutto <sup>GF/DF/Contains pork</sup>

Westfalian ham <sup>GF/DF/Contains pork</sup>

## GRILLED BALSAMIC MARINATED VEGETABLES <sup>GF/DF/V</sup>

Pearl onion, zucchini, asparagus, eggplant,  
mushroom

<sup>GF</sup> gluten-free | <sup>DF</sup> dairy-free | <sup>V</sup> vegan

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**SELECTION OF NIGIRI & MAKI STATION** <sup>GF/DF</sup>

**FRESHLY BAKED BREADS & ROLLS**

**SEAFOOD STATION** <sup>GF/DF</sup>  
Clams, cocktails shrimp, smoked salmon, baby scallop ceviche

**DIM SUM STATION**  
Har gow <sup>DF/Contains shrimp</sup>  
Shu mai <sup>DF/Contains pork and shrimp</sup>

**SOUP**  
Gold beet borscht with dill cream <sup>GF/DFA</sup>  
Broccoli with grated cheddar <sup>GF</sup>

**REFRESHMENTS**  
Non-alcoholic sangria <sup>GF/DF</sup>  
Green goddess juice <sup>GF/DF</sup>

**DESSERT STATION**  
Festive Yule log  
Warm sticky toffee pudding  
Warm cherry vanilla bread pudding, Grand  
Marnier crème anglaise  
Caramelized apple trifle  
White chocolate cranberry cheesecake  
"After Eight" tarts  
Eggnog mousse <sup>GF</sup>  
Assorted holiday cookies  
Orange almond financier <sup>contains nuts</sup>  
Ferrero Rocher pot du crème <sup>GF/contains nuts</sup>  
Grasshopper pie  
Dutch butter cake  
Pomegranate jello <sup>GF/DF</sup>  
Ginger pear panna cotta <sup>GF</sup>  
Mandarin croquembouche  
Assorted candies