

RUNWAY 25

Date (s)	Feature/Price	Hours
November 24 to December 30 EVERY FRIDAY AND SATURDAY NIGHT	Regular Menu Festive Features <i>FRIDAYS and SATURDAYS</i> <i>Jamie Philp trio 6:00 - 10:00 pm</i>	5:30 p.m. ~ 10:00 p.m.
Sun. December 18	Christmas Brunch \$24.50 per person	10:30 a.m. ~ 2:30 p.m.
Christmas Eve ~ December 24	RUNWAY 25 Closed	closed
Christmas Day ~ December 25	NO BRUNCH THIS DAY! Christmas Day Dinner Buffet \$47.50 per adult \$15.00 per child <i>House Pianist 4:00 p.m. - 9:00 p.m.</i>	Two Seatings 4:00 p.m. and 7:00 p.m.
Boxing Day –December 26	RUNWAY 25 will be closed	
Tuesday December 27	RUNWAY 25 will be closed	closed
*New Year’s Eve ~ December 31	Regular menu Festive Features Dinner Music 5:00 p.m. – 10:00 p.m. by the house pianist	5:00 pm-10:00 pm Seating times staggered
New Year’s Day ~ January 1, 2012	New Year's Day Deluxe Brunch \$32.00 per adult \$13.50 per child House Pianist 11:00 a.m. - 2:30 p.m. Note: Runway closed following brunch	11:00 a.m. ~ 2:30 p.m.
January 2, 3 &4, 2012	RUNWAY 25 area will be closed	Closed

R25 Christmas Festive Features

Festive steaks

10 oz pecan and maple striploin steak
topped with crumbled gorgonzola
28

10 oz chili and brown sugar cured rib eye steak
28

Festive sides

sautéed brussel sprouts with bacon
caramelized root vegetables
mashed sweet potatoes with chestnuts

RUNWAY 2 5

CHRISTMAS DINNER BUFFET

Cold Items

Assorted Raw Vegetables with Assorted Dips
Gourmet Mixed Greens with Sundried Berries, Selection of Dressings
Seven Bean Salad
Sliced Tomatoes with Black Olive Vinaigrette
Broccoli, Bacon & Cranberry Salad
Marinated Button Mushroom Salad
Creamy Penne Pasta Salad
Display of Marinated Seafoods with Appropriate Condiments
Buns, Assorted Breads and Butter

Hot Items

Slow Roasted Turkey and Sage Dressing
served with Pan Gravy and Cranberry Sauce
Cured Pork Loin with Caramelized Onion Jus
Basa Fillet with Capers and Brown Butter Sauce
Perogies with Sour Cream, Bacon Bits and Green Onions
Caramelized Carrots Herb Roasted Potatoes Rice Pilaf

Carvery

Slow Roasted Prime Rib of Beef with Natural Jus
and Creamed Horseradish

Dessert Selection
Cakes, Pies, Tarts and Mousses
Assorted Christmas Pastries and Squares
Sliced Seasonal Fruit
Flambéed Berries with Vanilla Ice Cream in Brandy Snap Baskets
Array of Canadian and Imported Cheeses
Coffee Tea
\$47.50 per person
\$15.00 Children

RUNWAY 2 5

New Years Day Brunch 2012

Pastries

Assortment of Freshly Baked Breads, Bagels, Danish Pastries, Croissants, Muffins, Fruit and Nut Breads, Cinnamon Rolls

Salads

Crisp Caesar Salad with Calabrese Croutons
Red Cabbage Slaw with Orange and Mint
Tomatoes with Black Olive Vinaigrette
Broccoli, Bacon and Cranberry Salad
Marinated Button Mushroom Salad in a Light Cider Vinaigrette
Roasted Garlic Penne Pasta Salad

Seafood

Smoked Salmon with Capers, Chopped Onion, Egg, and Cream Cheese
BBQ Eel, Peppered Mackerel, Pickled Herring Salad
Seafood Salad consisting of Shrimps, Bay Scallops, Calamari and Mussels
Marinated Green New Zealand Mussels on the Half Shell

Cold Items

Display of Cold Roasted and Smoked Meats
Assortment of Pickles and Olives
Selection of Canadian and Imported Cheeses with Dried Fruits and Water Crackers

Hot Items

Eggs Benedict
Bacon, Breakfast Sausage
Blueberry Pancakes and Waffles with Maple Syrup
Hash Brown Potatoes with Bell Peppers and Onions
Maple and Mustard glazed Pork Loin with Onion Jus
Baked Atlantic Salmon with Garlic Mussels, Herb Cream Sauce
Baked Perogies with all the Trimmings
Maple Glazed Root Vegetables
Creamy Mashed Potatoes with Brown Onions
Multigrain Pilaf

Action Stations

Egg & Omelet Station: with all condiments

Carving Station: Carved Top Sirloin with Two Colour Peppercorn Sauce, and Canadian Back Bacon

Flambé Station: Flamed Berries in Brandy Snap Bowl topped with Homemade Vanilla Ice Cream

Desserts

Winter Wonderland of Cakes, Pies, Pastries and Tarts
Fruit for Chocolate Dipping
32.00 adults
13.50 children