



MIXING CULTURE WITH CUISINE

## **Easter Brunch 2019** **Sunday, April 21<sup>st</sup> ~ 10:30am-2:30pm**

**Complimentary Mimosa**  
**Freshly Brewed Starbucks® Regular or Decaf Coffee, Tazo® Teas & Assorted Chilled Juices**

### **Soup & Breads**

**Roasted Carrot Soup with Dilled Cream**  
**Hot Cross Buns & French Palmier Pastries**

### **Salads**

**Arcadia Lettuce Salad with Ribbons of Carrot, Shredded Radish, Grape Tomatoes & Balsamic Dressing**  
**Red & Yellow Nugget Potato Salad with Chopped Egg, Scallions & Crumbled Blue Cheese**  
**Farro & Mushroom Salad with Olive, Oregano, Pecorino Romano, Oven Dried Tomato & Italian Dressing**  
**Caesar Salad Toasted Croutons, Fresh Parmesan & Bacon**  
**Roma Tomato, Bocconcini & Red Onion Salad with Balsamic Glaze**  
**Greek Salad with Kalamata Olives, Feta Cheese Oregano Dressing**  
**Lemon Orzo Salad with Grilled Artichokes, Kalamata Olives, Radicchio, Kale, Sundried Tomatoes, Toasted Pine Nuts & Lemon Dressing**  
**Spinach Frisee & Strawberry Salad with Stilton, Caramelized Walnuts & Raspberry Vinaigrette**

### **Chilled Seafood, Cured Meats & Vegetables**

**West Coast Fish Display with Smoked Salmon, Salmon Gravlax, Smoked Trout, Peppered Mackerel & Candied Salmon Nuggets**  
**Dungeness Crab Legs with Lemon Wedges**  
**Chilled West Coast Mussels with Mignonette Sauce**  
**Poached Prawns with Housemade Cocktail & Marie Rose Sauce**  
**Display of Fine European Meats including Calabrese Salami, Black Forest Ham, Maple Ham, Prosciutto, Roast Beef, Roast Turkey, Capocollo, Pastrami & Landjaeger**  
**Assorted Pickled Vegetables & Olives**  
**Grilled Italian Vegetable Platter served with Roasted Garlic, Basil, Oregano, Kalamata Olives, Grape Tomatoes & Focaccia Points & Balsamic Glaze**  
**Seasonal Vegetable Crudit  with Ranch Dipping Sauce**  
**House Made Devilled Eggs**

### **Omelette Station**

*\*Create Your Own Omelette from Fresh & Local Ingredients\**

### **Hot Items**

**Poached Eggs Benedict with Hollandaise Sauce**  
**Maple Smoked Bacon & Pure Pork Sausages**  
**Scrambled Eggs with Snipped Chives**  
**Chinese Dim Sum & Spring Rolls with Dipping Sauces**  
*\*Southern Easter Chicken with Spicy Vinegar Marinade served with Lexington BBQ Sauce\**  
*\*Braised Lamb with Rosemary & Red Wine\**  
*\*Harissa Spiced Salmon with Olives, Preserved Lemon, Peppers & Tomato\**  
*\*Jardini re of Mixed Vegetables\**  
*\*Scalloped Potatoes\**

### **Carved Items**

*\*Baked Ham with Brown Sugar & Mustard Glaze\**  
*\*Marinated Roast Beef Sirloin with Yorkshire Puddings & Red Wine Jus\**

### **Desserts**

**Sheraton Signature Chocolate Fountain with Seasonal Fruit & Pound Cake, Local & International Cheeses, Assorted Cakes, Mini Pastries, Flavoured Jell-O & Sliced Fresh Fruits**

**\$52.95 per Person**  
**\$26.48 for Children 5-12 years**  
**Children 4 & Under Eat Free**