



MIXING CULTURE WITH CUISINE

Mother's Day Brunch 2020

Sunday, May 10th

Seating's at 10:30 & 11am, or 1:00 & 1:30pm

Salads

Organic Garden Greens with House Dressings
Oriental Noodle Salad
Roasted Vegetable Salad with Cauliflower, Broccoli, Carrot & Yam topped with Pomegranate
Baby Tomato and Bocconcini in Pesto Marinade
Romaine Salad with Shaved Parmesan, Red Onion and Roasted Cashew
Old Fashion Potato Salad
Cucumber & Dill Salad with Radish
Marinated BC Beet Salad

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
BBQ Salmon Tips, Baby Shrimp, Ham, Assorted Peppers, Tomatoes, Mushrooms, Spinach and Cheese

Hot Items

Buttermilk Pancakes with Whipped Cream, Maple Syrup & Berry Compote
Poached Eggs Benedict with Hollandaise Sauce
Maple Smoked Bacon & Pure Pork Sausages
Scrambled Eggs with Snipped Chives & Hash Browns
Chinese Dim Sum & Spring Rolls with Dipping Sauces
Roasted Leg of Lamb with Rosemary & Mint Lamb Demi
Prawns, Salmon, Scallops, Mussels, Cod and Shrimp in a vanilla Coconut Cream
Grilled Chicken Breast with BC Honey, Quebec Maple Syrup and Julianne Peppers
Spinach & Cheese Cannelloni with Tomato Basil Sauce
Roasted Garlic Mashed Potatoes
Saut ed Jardini re Vegetables

Kids' Corner

Breaded Chicken Fingers with Honey Mustard
Classic Macaroni & Cheese
Grilled Cheese Sandwiches & Fries
Jell-O, Nanaimo Bars, Brownies & Rice Krispie Squares

Carved Item

Roast Sirloin with Yorkshire Puddings & Red Wine Jus
Roast Suckling Pork with Hoisin Sauce

Desserts

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

Beverages

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

Adult \$65

Senior \$60

Children 5-12 years \$29.45

Children 4 & Under Eat Free

Plus Taxes and Gratuity