



MIXING CULTURE WITH CUISINE

Mother's Day Brunch 2019
Sunday, May 12th
Seatings at 10:30 & 11am, or 1:00 & 1:30pm

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

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

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
Chinese Dim Sum & Spring Rolls with Dipping Sauces
Rogan Josh ~ Lamb Slow Braised in Yogurt & South Asian Spices
Seared Salmon over Asparagus, Shitake Mushroom & Corn Fricassee with Lemon Beurre Blanc
Seared Plum Crusted Chicken Breast with a Port Jus and Onion Confit
Jumbo Squash Ravioli with Sage Cream Sauce, Tomato Concasse & Parmesan Cheese
Roasted Garlic Mashed Potatoes
Saut ed Jardini re Vegetables

Kids' Corner

Breaded Chicken Fingers with Plum Sauce
Classic Macaroni & Cheese
Grilled Cheddar Cheese Sandwiches & Curly Fries
Jell-O, Nanaimo Bars, Brownies & Rice Krispie Squares

Carved Item

Marinated Roast Beef Sirloin with Yorkshire Puddings & Red Wine Jus
Roast Pork Shoulder stuffed with Figs & Apple & served with a Madeira Jus

Desserts

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

\$58.95 per Person
\$29.48 for Children 5-12 years
Children 4 & Under Eat Free