



MIXING CULTURE WITH CUISINE

Father's Day Brunch 2020

Sunday, June 21st

10:30am-2:30pm

Salads

Organic Garden Greens with House dressings
Spinach Salad with Assorted Berries, Dried Cranberries and Raspberry Dressing
Baby Tomato and Bocconcini in Pesto Marinade
Old Fashion Potato Salad
Greek Salad with Kalamata Olives, Feta Cheese Oregano Dressing
Cucumber & Dill Salad with Radish
Marinated BC Beet Salad
Oriental Noodle 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
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 Brown Potatoes
Baked Oyster Rockefeller with Saut ed Spinach and Crostini
Butter Chicken
Texas Style BBQ Dry rub Ribs
Baked Salmon with Creole Cajun Butter on a bed of Tomato & Bean Concasse
Garlic Whipped Potatoes
Bouquetiere of Spring Vegetables

Kids' Corner

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

Carved Items

Roast Leg of Lamb with Minted Demi
Roast Sirloin with Yorkshire Puddings & Red Wine Jus

Desserts

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

Beverage

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

Adult \$65

Senior \$60

Children 5-12 years \$29.45

Children 4 & Under Eat Free

Plus Taxes and Gratuity