



Sheraton
Vancouver Guildford
HOTEL

Christmas Day 2017
Brunch Seatings: 11:30am & 12:30pm

Breads & Soup

Assorted Fresh Rolls & Butter
Spiced Apple & Butternut Squash Bisque

Salads

Winter & Bitter Greens with Mandarin Orange Segments, Spiced Pecans & Cranberry Vinaigrette
Yukon Gold potato Salad with Smoked Bacon, Diced Egg, Scallions & finished with Blue Cheese
Waldorf Salad with Apples, Shredded Celery Root & Roasted Walnuts in a Yogurt Dressing
Roasted Pumpkin & Farro Grain Salad with Sundried Cranberries & Citrus Vinaigrette
Field Tomato & Red Onion Salad with Balsamic Dressing
Greek Salad with Kalamata Olives & Salt Spring Feta Cheese
Orzo Pasta Salad with Crumbled Feta, Oregano, Roasted Peppers & Tomato Tapenade Vinaigrette

Chilled Seafood, Cured Meats & Vegetables

West Coast Seafood Display
Sliced Smoked Salmon, Cured Gravlox, Smoked Trout, Peppered Mackerel & Indian Candy
Chilled Westcoast Mussels with Mignonette Sauce
Poached Prawns with Housemade Cocktail Sauce
Display of Fine European Meats included Calabrese Salami, Black Forest Ham, Maple Ham, Prosciutto,
Roast Beef, Roast Turkey, Capicollo, Pastrami & Landjaeger
Assorted Pickled Vegetables, Olives & Homemade Dill Pickles
Assorted Seasonal Vegetables with Spiced Onion Ranch Dipping Sauce

Hot Items

Poached Eggs Benedict with Hollandaise Sauce
Maple Smoked Bacon & Breakfast Sausages
Chive Scrambled Eggs
Belgian Waffles with Fruit & Maple Syrup
Chinese Dim Sum with Gingered Red Vinegar & Cilantro Soy
Vegetarian Spring Rolls with Dipping Sauce
Roasted Turkey with Filbert Nut & Focaccia Stuffing, Natural Pan Jus & Housemade Cranberry Relish
Baked Chestnut & Tarragon Crusted Salmon Filet with Lemon Beurre Blanc
Roasted Garlic Mashed Potatoes with Chopped Chives
Maple Roasted Root Vegetables with Brussel Sprouts

Carved Item

Roast Baron of Beef Au-Jus with Yorkshire Puddings
Roasted Pork Loin Wrapped with Pancetta, Garlic & Rosemary Served with a Plum and Brandy & Infused Jus

Desserts

Sheraton Bake Shop Table with Local & International Cheeses, Pumpkin Pie, Pumpkin Cheese Cake, Assorted Cakes, Mini Pastries, Yule Logs, Mincemeat Tarts, Christmas Cookies & Sliced Fresh Fruits

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

\$59.95 per Adult
\$50.95 per Senior (65 & Up)
\$29.98 for Children 5-12 years
Children 4 & Under Eat Free

prices subject to change without notice