



Easter Brunch 2017
Sunday, April 16th ~ 10:30am-2:30pm

Beverages

Complimentary Mimosa

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

Salads

Seasonal Peppery Greens with a Selection of House Made Dressings
Baby Yukon Gold Potato Salad with Bacon, Fresh Herbs & Chive Dressing
Penne & Char Grilled Vegetable Salad, Sundried Tomato & Black Olive Vinaigrette
Caesar Salad Toasted Croutons, Fresh Parmesan & Bacon
Field Tomato and Red Onion Salad with Balsamic Dressing
Greek Salad with Kalamata Olives & Salt Spring Feta Cheese
Grand Prairie Corn & Manitoba Wild Rice Salad with White Beans & Basil Pesto Dressing
Spinach Frisee Salad with Crumbled Stilton, Toasted Walnuts & Blueberry Vinaigrette

Chilled Seafood, Cured Meats & Vegetables

Salmon Bellevue, Whisky Dill Cured Gravlox, Smoked Trout & Peppered Mackerel
Green Lip Mussels with Assorted Sauces
Poached Prawns with Housemade Cocktail Sauce
Roasted Tom Turkey Breast, Black Forest Ham, Sliced Roast Beef, Genoa Salami, Goats Cheese,
Seared Artichokes & Assorted Mustard
Assorted Pickled Vegetables, Olives & Homemade Dill Pickles
Assorted Grilled and Vegetable Antipasto with Cipolini Onions and Marinated Mushrooms
Assorted Seasonal Vegetables with Spiced Onion Ranch Dipping Sauce
House Made Devilled Eggs

Omelette Station

Create Your Own Omelette from Fresh & Local Ingredients

Pancakes

Buttermilk Pancakes with Whipped Cream, Maple Syrup & Berry Compote

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
Braised Chicken with Foraged Mushrooms in a Red Wine Jus
Maple & Grainy Mustard Pork Loin with Calvados Jus & Apple Fig Compote
**Wasabi Crusted Salmon with Lime Beurre Blanc **
Glazed Carrots & Garlicky Green Beans
**Caramelized Shallot & Nugget Mashed Potato **

Carved Items

Honey & Cinnamon Glazed Picnic Ham with Apple Chutney
Mustard & Herb Rubbed Beef Sirloin with 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

\$46.95 per Person

\$23.48 for Children 4-12 years

Children 3 & Under Eat Free

Prices before applicable taxes
15% gratuity on parties of 8 or larger