



**Father's Day Brunch 2017**  
**Sunday, June 18<sup>th</sup> 10:30am-2:30pm**

**Beverages**

Complimentary Mimosa

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

**Salads**

Seasonal Greens with a Selection of House Made Dressings

Baby Yukon Gold Potato Salad, Fresh Herbs & Chive Dressing

Baby Kale & Romaine Salad with Red Belgium Endive, Roasted Garlic, Parmesan & Garlic Dressing

Farro Salad, Roasted Mushrooms, Black Olives, Fresh Oregano, Pecorino Romano & Aged Balsamic Vinaigrette

Quinoa & Cucumber Salad with Charred Corn, Roasted Peppers & Cilantro Agave Vinaigrette

Tomato Caprese Salad with Baby Boccocini, Basil Marinated Tomatoes with a Tomato Syrup

Greek Salad with Kalamata Olives & Salt Spring Feta Cheese

Roasted Beet salad with Goat Cheese, Arugula, Red Onion in a Raspberry Vinaigrette

Spinach Salad with Crumbled Stilton, Toasted Walnuts & Blueberry Vinaigrette

**Chilled Seafood, Cured Meats & Vegetables**

Smoked Salmon, 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 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\**

**Pancake Station**

*\*Buttermilk Pancakes with Whipped Cream, Maple Syrup & Berry Compote\**

**Hot Items**

Poached Eggs Benedict with Hollandaise Sauce

Maple Smoked Bacon & Gelderman Farms Sausages

Scrambled Eggs with Snipped Chives

Chinese Dim Sum & Spring Rolls with Dipping Sauces

*\*Braised Lamb in a Korma Style Curry\**

*\*Whiskey Baked Salmon Filet with Onion Jam and Lime Beurre Blanc\**

*\*Slow Cooked Chicken Cacciatore in a Rustic Tomato Sauce with Olives & Peppers\**

*\*Roasted Yukon Gold Nugget Potatoes with Garlic & Rosemary\**

*\*Bouquetiere of Spring Vegetables\**

**Kids' Corner**

Breaded Chicken Fingers with Plum Sauce

Classic Macaroni & Cheese

Cross Cut Fries

Jell-O, Nanaimo Bars, Brownies & Rice Krispie Squares

**Carved Items**

*\*Roasted Apple Brandy Marinated Pork Loin with an Apple & Fig Chutney & Natural Jus\**

*\*Roast Stout & Garlic Marinated Top Sirloin with Stilton Jus\**

**Desserts**

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

**\$46.95 per Person**

**\$23.48 for Children 4-12 years**

**Children 3 & Under Eat Free**

Prices before applicable taxes