



Mother's Day Brunch 2017

Sunday, May 14th

Seatings at 10:30 & 11am, or 1:00 & 1:30pm

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

Orzo Pasta Salad with Oven Dried Tomatoes, Artichokes, Bell Peppers, Kalamata Olives & Greek Style Dressing

Arugula Salad with Shaved Fennel, Roasted Red Pepper, Asiago and a Balsamic Fig Vinaigrette

Golden Beet & Quinoa Salad, with Caramelized Onions, Roasted Walnuts & Citrus Dressing

Boccocini, Grilled Mushroom and Rotini Pasta Salad with Grilled Peppers, Olives & Aged Balsamic Vinaigrette

Greek Salad with Kalamata Olives & Salt Spring Feta Cheese

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 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 Cipolinni 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 & Gelderman Farms Sausages

Scrambled Eggs with Snipped Chives

Chinese Dim Sum & Spring Rolls with Dipping Sauces

**Herb & Lemon Marinated Roast Lamb over Cipollini Onions & Garlic served with Sambuca Jus **

Olive Tapenade Crusted Ling Cod with Smoked Paprika Sauce

Butter Chicken with Cinnamon Basmati Rice & Mango Pickle

Summer Squash Ravioli, Ancho Chili Cream, Garlic Chips & Asiago Cheese

Mashed Red Nugget Potatoes with Fresh Herbs

Roasted Root 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

Roasted White Wine & Cranberry Marinated Turkey Breast with Cranberry Chutney & Natural Jus

Roasted Garlic & Pepper Crusted Beef Sirloin with Jus

Desserts

Sheraton Signature Chocolate Fountain with Seasonal Fruit & Pound Cake, Local & International Cheeses,

Assorted Cakes, Mini Pastries & Sliced Fresh Fruits

\$52.95 per Person

\$26.48 for Children 4-12 years

Children 3 & Under Eat Free

Prices before applicable taxes