

**Mother's Day Brunch**  
**The Westin Prince, Toronto**  
**Sunday, May 8, 2016**

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**Breakfast table**

*Fresh fruits & berries*  
*Delightful selection of home baked pastries and bread*  
*Crunchy granola, cold cereals and an assortment of fruit yogurts*  
*Maple smoked bacon and country sausage*  
*Seasoned potatoes with bell pepper and onions*

**Waffles & Pancakes**

*Crisp Belgian waffles and orange granola pancakes*  
*Sprinkle some fun with a variety of toppings, whipped cream and berry compote*  
*Scrambled egg*  
*Eggs benedict with wilted spinach on English muffin, topped with orange chili hollandaise*

**Garde manger**

*Assortment of domestic & imported cheeses, assorted lavash & country bread*  
*Scottish smoked salmon, traditional accompaniments, sliced onions, sliced tomatoes and*  
*flavored cream-cheeses*

**Antipasto**

*Balsamic roasted vegetables, cumin and garlic cured olives, marinated grilled artichokes,*  
*balsamic macerated buffalo mozzarella, sundried tomatoes, genoa salami, capricola,*  
*prosciutto, herb focaccia,*  
*home baked ficelle*

**Sustainable salad bar**

*Simple tender greens with blueberry, sliced apple, lemon vinaigrette*  
*Traditional Fattoush salad with crisp romaine hearts, cucumber, tomato, peppers, crumbled feta,*  
*Olives, lemon mint vinaigrette*  
*Heirloom tomato caprese salad, aged balsamic vinegar and extra virgin olive oil*  
*Haricot vert, bell peppers and citrus segments, raspberry vinaigrette*  
*Mushrooms a la Greek, Oven baked beet root dressed in tarragon vinaigrette*  
*Grilled juicy asparagus Beefsteak tomatoes vinaigrette*  
*country style potato salad with jalapeno jack cheese Baked Zucchini, squash and Tomato*

**Raw bar**

*Poached shrimp, shucked Atlantic oysters, Green Lip mussels, Seafood salad*  
*Horseradish tomato sauce and mignonette lemons*  
*Fresh poached Lobster, citrus tarragon dressing*

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## Mezza Bar

*Tapas olives, baba ghanoush, hummus, dolmades, pita chips*

## Soup Station

*Tomato soup infused with basil oil*

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## Chef's carving station

*Cinnamon rubbed hickory smoke rib eye of beef, Meyer lemon herb aioli, grainy mustard and horseradish sauce*

## Something special

*Lemongrass marinated chicken medallion, Panag Thai coconut curry*

*Harissa infused braised spring lamb stew, tender ha*

*Quebec maple and soy basted "Char Siu" style bbq Pork loin, steamed choy*

*Huron pan seared wild trout, rock shrimps, chervil butter sauce*

*Mediterranean ravioli tossed with cured tomato and marinated artichoke, basil cream*

*Bouquet of spring vegetables, tarragon butter*

*Rosemary and lemon marinated Yukon gold roast potatoes, dusted rock salt*

*Lemon, kaffir and rice wine infused Jasmine rice*

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## Kids' Corner:

*Mac and Cheese*

*Chicken Tenders*

*French fries*

*Corn Dogs*

## Chef's dessert corner

*lemon tart, apple cranberry strudel, mango and strawberry mousse, pretzel chocolate bites  
carrot cake, macaroons, traditional tiramisu and sweet ricotta cannoli*

*Rice Krispy treats, cookies, Mini cupcakes and chocolate banana cake*

*\*Petit macaroons \*individual key lime chocolate mini cake*

*\*mini dark chocolate salted caramel ganache tart*

*\*mini white chocolate passion fruit tart \*deconstructed strawberry shortcake shooter*

*\*deconstructed lemon meringue shooter \*mini white chocolate raspberry ganache tart*

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