

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

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

Mezza Bar

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

Soup Station

Tomato soup infused with basil oil

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



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*
