



Sheraton[®]

RED DEER HOTEL

Mother's Day Brunch

THE BREAKFAST TABLE

Fresh fruit and berries, delightful selection of danishes, muffins and croissants, crunchy granola, cold cereals and an assortment of fruit yogurts, steel-cut oatmeal, maple smoked bacon, country sausage, and seasoned potatoes with bell pepper and onions

WAFFLES

Crisp Belgian waffles with chocolate chips, whipped cream and berry compote toppings

GARDE MANGER

Assortment of domestic & imported cheeses, focaccia crostini and crackers
Display of Antipasto with selection with Genoa salami, coppa, prosciutto, accompanied with balsamic roasted vegetables, cumin and garlic cured olives, marinated grilled artichokes, and balsamic macerated bocconcini dumplings

SUSTAINABLE SALAD BAR

Mixed baby field greens with blueberries, cranberries, sliced apples, pear vinaigrette
Traditional Fattoush salad with crumbled feta and lemon mint vinaigrette
Beefsteak tomato with aged balsamic vinegar and extra virgin olive oil
Haricot vert, bell peppers and citrus segments with raspberry vinaigrette
Oregano and lemon roasted potato salad folded mustard and light sour cream
Italian pasta salad with artichokes, olives, and sun dried tomato vinaigrette
Roasted layered zucchini, tomato and squash with Meyer lemon vinaigrette

SEAFOOD BAR

Array of Atlantic smoked salmon, mackerel and trout,
Sliced juicy tomatoes, red onions, capers, and cream cheese
Poached shrimp, seafood salad, shucked oysters
Horseradish tomato sauce and mignonette lemons
PEI Mussels Provençale

MEZZA BAR

Baba ghanoush, hummus, dolmades, and pita chips

SOUP STATION

Tomato soup infused with basil oil

CHEF'S CARVING STATION

Overnight slow roasted rib eye
with au jus, mustard, horseradish, rosemary aioli and balsamic apricot fig chutney
Honey and mustard basted ham

SOMETHING EXTRA SPECIAL

Traditional Eggs Benedict on English muffin
Canadian back bacon topped with orange chili hollandaise
Chicken and chickpeas tagine with apricots
Crispy wild salmon, saffron, and Meyer lemon butter sauce
Alberta oven braised beef short ribs, sundried tomato harissa au jus
Mediterranean ravioli tossed with cured tomato and marinated artichoke, basil cream
Tarragon butter poached spring vegetables
Buttermilk whipped mash potatoes
Steamed Basmati rice

KIDS' CORNER

Macaroni and cheese, chicken tenders, French fries, and corn dogs

DESSERTS

Delicately hand rolled strudel, strawberry shortcake, lemon squares, churros, macarons, wild blueberry strudel, mini cupcakes with vanilla frosting, mini cupcakes with lemon frosting, salted caramel ganache tart, strawberry mousse, sweet ricotta cannoli, chocolate fountain with marshmallows and fruit, Rice Krispy treats, and cookies

