



MOTHER'S DAY BRUNCH BUFFET

May 11, 2025

COLD

Heritage Greens Salad

shaved roots, baby tomatoes, english cucumber, edamame beans, kalamata olives
on side: seeds and nuts, feta crumbles, pomegranate vinaigrette, ranch dressing and
balsamic vinaigrette

Italian Antipasto Board

grilled artichokes, asparagus, red sweet peppers, italian olives selection

Vine Ripened Tomato and Fior Di Latte Salad

balsamic glaze, pesto, fresh basil

Spring Warba Potato Salad

traditional salad, with sour cream & dijon mustard vinaigrette, scallions
pickled red onion, cultivator greens

Bayshore Caesar Salad

silver anchovy dressing, aged parmesan, brioche croutons, olive crumble, and
cultivator herbs (individual servings)

Locally Sourced Cheese and Charcuterie Selection

served with: dry fruits, nuts, lavash, grissini, quince, pickles, preserves, and mustard

Golden Beet and Barley Grain Salad

local barley, oven roasted and dressed golden beets, lemon and bayshore honey
vinaigrette, frisee (individual servings)

ALL DAY BREAKFAST

Cold

Freshly Baked Mini Viennoiseries
Assorted Mini Muffins
Westin Smoothie Tasting Section
Mango Coconut Chia Pudding
Overnight Oats with Fresh Berries



Hot

Traditional Benedict – smoked back bacon and chive hollandaise
Spinach and Caramelized Shallot Benedict – lemon hollandaise
Brioche French Toast – mixed berry compote, warm maple syrup, whipped cream
Scrambled Cage Free Eggs – wild mushroom and chives
Baby Nugget Potato Hashbrowns – fresh herb, H2 spice
Chicken and Apple Sausage – hickory smoked bacon

Cage Free Eggs Cooked a la Minute

choice of freshly prepared eggs, egg whites, or omelet with assorted fillings including country ham, shredded cheese, feta cheese, wild mushrooms, scallion local bell peppers, chopped banger sausage, tomato, spinach, red onion

HOT ENTRÉE

Roasted Steelhead Salmon Medallions

fennel cream, shaved fennel and orange slaw, crispy fennel tops

Braised Fraser Valley Chicken Curry

vadouvan curry cream, caramelized onion, garlic, ginger, nugget potatoes, garlic naan bread, basmati rice on the side

West Coast Seafood Risotto

fresh honey mussels, manila clams, sable fish, prawns, saffron risotto, roasted baby heirloom tomatoes

Russet Potato Pavé

parmesan cheese, cracked pepper, fresh local thyme

First of the Season Local Vegetables Selection

bayshore honey roasted baby carrots, grilled baby bell peppers, olive oil tossed broccoli & cauliflower

ACTION CARVING STATION

House Smoked H2 Brisket

house spice rub, 16-hour smoke, carved to order

Apple and Sage Brined Pork Rack

rotisserie seared, house apple compote, pan jus

ASIAN INSPIRED STATION

Assorted Dim Sum

sui mai, har gow, mushroom dumplings, steamed pork buns
chicken bao buns, spring rolls with sweet chili sauce,
sriracha sauce, scallion, soy sauce

Carved Chinese Market Meats

char siu barbecue pork, house roasted soy chicken

SEAFOOD STATION

White Wine & Shallot Poached Honey Mussels

Local Manila Clams – fresh thyme

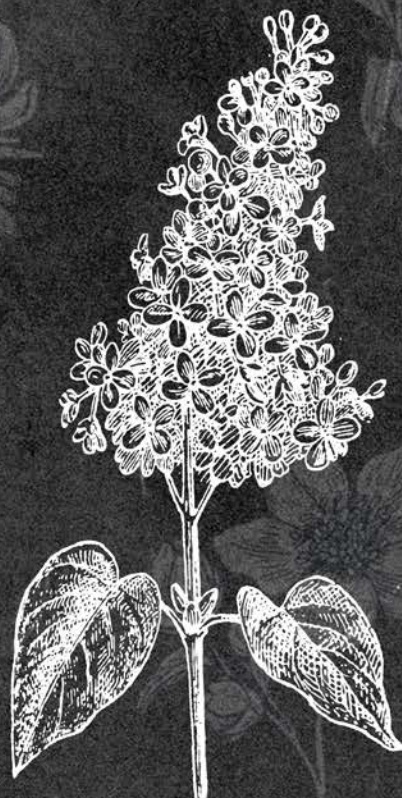
Freshly Steamed Crab Legs – dungeness & snow crab

Poached Tiger Shrimp – marinated with lemongrass and chili

Bay Scallop and Prawn Ceviche – cilantro, lime and chili dressing

Togarashi Spiced Seared Albacore Tuna – yuzu aioli

served with assorted garnishes including lemon and lime cheeks, kimchi cocktail hot sauce, capers, shaved red onion



DESSERT

Earl Grey Basque Cheesecake (GF)
Chocolate Tart (NF)
Lemon Tart (NF)
Opera Cake
Macaron de Paris
Shortbreads (egg free)
Salted Caramel Cream Puffs (NF)
Chocolate Mousse
Eton Mess (GF, NF)
Mango Coconut Sago (V)



Crêpe Station

chantilly cream, berries, nutella, suzette sauce, almond flakes, chocolate chips

White and Dark Chocolate Fountain

served with fresh melon, pineapple, strawberries, rice krispie squares, pound cake, and marshmallows

KIDS STATION

Crispy Mini Chicken Nuggets – house honey mustard sauce

Assorted Flatbread – cheese only and pepperoni

Little Fish Tacos – shredded cabbage, pico de gallo, house tartar

Traditional Mac and Cheese – cheese cream sauce, crispy breadcrumb topping

Kiddies Sweets

westin ice cream bike loaded with ice cream treats and freezies

Belgium Waffle Station

chocolate chips, fresh fruits with berries, rainbow sprinkles, whipped cream, berry compote, maple syrup, chocolate and caramel sauce

Kids Cooking Class

cookie decorating station with assorted toppings, icing, and candies for decorating