

Mother's Day Brunch Menu

Sunday, May 14

Brunch

Fresh Baked Pastries & Muffins

Bagels with Assorted House made Flavored Cream Cheese

Award Winning New England Clam Chowder

Chilled Shrimp Cocktail

Tea Sandwiches & Mini Quiche

Tazo Tea Bar

Spinach Salad Red Grape, Red Onion, Toasted Almond, Goat Cheese, Honey Champagne Vinaigrette* Asparagus Quinoa Salad*

Fresh Fruit Salad*

Scrambled Eggs with Fresh Chives*

Bacon & Sausage *

Ricotta Blintzes with Strawberry Sauce

Belgian Waffle Bar

Cottage Fried Potatoes*

Seared Salmon with Kiwi Lime Salsa*

Cavatappi with Grilled Chicken, Edamame, Roasted Red Pepper, Basil, White Wine, Garlic

Stir Fried Asparagus with Hoisin & Tamari*

Roasted Red Bliss Potato*

Carved Virginia Ham

Carved Roasted Prime

Omelet and Eggs to Order Station*

Chef Lea's Dessert Bar with Assorted Cakes, Tortes, and Confections

\$39 PER PERSON, \$19 CHILDREN 5-12, CHILDREN UNDER 5 COMPLIMENTARY
*Denotes Gluten Free Options

^{*} Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness.

Any guest consuming alcohol must be of legal drinking age.

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