

THE WESTGATE HOTEL

SUNDAY BRUNCH

BREAKFAST STATION

Made to Order Scrambled Eggs or Omelets

choice of: tomato, spring onion, red onion, jalapeño pepper, bell pepper, mushroom, ham, bacon, smoked turkey breast, bay shrimp, smoked salmon, Swiss, cheddar, blue cheese, Monterey or pepper Jack cheese.

Traditional Eggs Benedict on English muffin with bacon & Hollandaise sauce

Mexican Eggs Benedict with avocado, refried beans & salsa fresca

Sausages link, honey cured bacon, roasted Red Bee potatoes.

Baker's Basket: Croissants, chocolate croissant, blueberry danish, cheese danish & almond danish, assorted muffins, bagels & cream cheese.

Belgian Waffles with vanilla whipped cream & maple syrup.

California fruit trays & berries.

SALADS

Antipasti board with salami Genoa.

Imported & Domestic cheese tray with grapes & crackers.

Domestic proscuitto.

Cucumber & dill.

Vietnamese noodle rice stick with siracha & cilantro.

Moroccan couscous with golden raisin, pine nuts, mint, & red onion.

Black bean & sweet yellow corn.

Pasta Provencal, kalamita olive tapenade & pesto vinaigrette.

Pickled mushroom with coriander seed red onion & xeres vinegar.

Garbanzo bean, black olive, cucumber, roma tomato & feta cheese.

SUSHI, NIGIRI & ROLLS

Ahi tuna, Atlantic salmon, unagi, hamachi,

mackerel, tilapia, ebi & sweet shrimp

THE WESTGATE HOTEL

SUNDAY BRUNCH

SEAFOOD DISPLAY

Westgate signature smoked salmon with mini bagels & cream cheese.

Hillman Gulf oyster shooter, bay scallops with curried avocado coulis.

Chilled tomato gazpacho & bay shrimp.

Dungeness crab salad & Spicy ahi tuna sashimi.

Hillman Gulf oyster, black tiger shrimp, crab claws, Cherrystone clams.

New Zealand green lip mussels, Louisiana crawfish's.

Domestic caviar. Domestic paddlefish served with blinis, toast point, red onion, sour cream, chive, capers & hard-boiled eggs.

CARVING STATION

Roasted Prime rib & bordelaise sauce. Pesto crusted pork steamship.

Colorado leg of lamb & mint gelee.

Baked salmon en croute served with lemon & dill beurre blanc.

ENTREE SELECTION

Baked Oyster Rockefeller. Grilled mahi mahi with coconut curried sauce.

Thai snapper with saffron beurre blanc. Bouillabaisse.

Seafood catch of the day Provencal style.

Creamy potato gratin, glazed carrots, broccolis & haricots vert.

DESSERTS

Mini crème brulees, mini crème caramels, seasonal fruits tarts.

Chocolate moka royale, marinated fruit salad & gelee. hazelnut and chocolate mousse bombe,

Westgate Pastry Chef's seasonal selection, Chocolate fountain with marshmallows, biscotti's, caramel, strawberries & pineapple kebabs.

Donuts with homemade preserves.

CREPE STATION

Made to order crepes with mixed berries, caramelized banana & vanilla whipped cream