



Happy Father's Day

taste



Celebrate Dad for all the wonderful things he's done with a barbecue brunch or dinner fit for a king at Taste, Guam's Best Buffet and Sunday Brunch. Or share a precious afternoon with dad at Prego, where charm, quality and artisan Italian fare make for a delightful Father's Day Brunch.

For reservations or more information, call 647.1020 or visit westinguam.com

THE WESTIN
RESORT
GUAM

SUNDAY, JUNE 17

TASTE BRUNCH

11AM - 2:30PM

ADULTS \$55 | KIDS \$27.50
(6-11 years)

TASTE DINNER BUFFET

6PM - 9PM

ADULTS \$50 | KIDS \$25
(6-11 years)

PREGO BRUNCH

11AM - 2:30PM

ADULTS \$50 | KIDS \$25
(6-11 years)

Includes bottomless **Heineken**[®]



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*Club Marriott and SP enjoy a 15% discount.
SPG members enjoy up to a 20% discount.
+10% service charge



Father's Day Brunch

Sunday, June 17, 2018 11:00AM – 2:30PM

Adult \$50 | Child \$25 (ages 6-11 years old)

Free flowing sparkling wine, ice cold beer, iced tea and juice

Raffle giveaways, chair massages by Lavender Spa by L'Occitane and a gift for dad

Garden and Caesar Salad Station

Garden Mini Mix, Arugula, Romaine Lettuce,
Local Cherry Tomato, Bell Pepper, Cucumber,
Red Onion, Baby Radish, Boiled Eggs, Crispy Bacon,
Chargrilled Marinated Chicken, Seared Cajun Shrimp,
Fried Calamari, Herbed Croutons,
Feta Cheese, Shaved Parmesan Cheese,
Citrus Dressing, Caesar Dressing, and
Balsamic Honey Dressing

Antipasto

Toasted Ravioli with Marinara Sauce
Ham and Corn Quiche with Basil Pesto
Roasted Duck with Apricot Chutney
Seared Scallop with Concasse Chipotle Sauce
Mini Cream Cheese Balls with Pistachios
Stuffed Mushroom with Italian Sausage

Appetizers and Salads

Grilled Vegetable Spring Rolls
Chicken & Avocado Salad
with Lemon Balsamic Vinaigrette
Seafood Salad with Sweet Chili Sauce
Spinach and Watermelon Salad
with Feta Cheese and Balsamic Vinaigrette
Italian Sausage Rucola Salad with Sesame Dressing
Fresh Tuna and Cucumber in Japanese Miso Dressing
Sweet Cherry Tomato & Mozzarella Cheese Salad
with Creamy Italian Dressing

Seafood On Ice

Alaskan Crab Legs, Snow Crab, Dungeness Crab,
Rock Claw, Oysters, Mussels and Steamed Prawns
Cocktail Sauce and Lemon Wedges

Soup

Cream of Mushroom Truffle Soup

Live Pasta and Risotto Station

Spaghetti, Penne, and Linguini
Risotto

Spicy Chicken and Sausage Sauce, Bacon and Cream
Sauce, Tomato Sauce, Bolognese Sauce,
Pepperoncini & Pesto With Porcini Mushroom Sauce,

Chick Peas, Crushed Chilies, Shrimp, Squid, Mussels,
Lobster Meat, Bacon, Scallop
Parsley and Parmesan Cheese

Pizza Station

Fresh Combination Pizza

Carving Station

Slow Roasted Prime Rib with Peppercorn Sauce
Honey Glazed Leg Of Ham
with Cranberry Sauce and Sweet Pineapple Sauce

Roasted Pumpkin, Asparagus,
Sweet Potato and Tomatoes
Sautéed Mushroom, Mashed Potato,
Mustard, Horse Radish, Finadene

Breakfast Station

Fresh Omelet and Eggs Cooked to Order
Breakfast Sausage, Bacon, Portuguese Sausage
Corned Beef
Crispy Hash brown

Main Entrées

Rice Pilaf with Poblano, Tomato and Culantro
Grilled Jerk Chicken with Cucumber Salsa
Marinated Lamb Chops with Mint Jus
Manila Clams with Cherry Tomato in Soy Butter Sauce
Herb Crusted Salmon with Tomato Cream

Desserts

Prego's Signature Red Velvet Waffles
with Cream Cheese Frosting and Fruity Toppings
Chef Oshiro's Special Cakes and Pastries
Sliced Assorted Fruits & Ice Cream

A 10% service charge will be added.

Club Marriott & SP members enjoy a 15% discount. SPG members enjoy up to 20% off.

Menu is subject to change without prior notice.

father's day sunday brunch

sunday, june 17, 2018

11:00 AM - 2:30 PM

adult: \$55.00/ child: \$27.50 (6-11 years)

includes Heineken beer, sparkling wine, wine, coffee and ice tea,

live entertainment by Tropic Trio, a gift for dad and raffle giveaways plus

chair massages by Lavender Spa by L'Occitane

taste

salad bar

fresh garden greens

cherry tomato, avocado, baby radish, bell peppers, red onion,
corn, feta cheese, olive, spinach, cucumber, shredded carrots,
beans and a trio of dressings

sashimi corner

fresh sliced salmon, Hamachi, octopus and tuna
wasabi, lemon, soy sauce

appetizers

artichoke, asparagus, and sundried tomato salad
crab, broccoli and apple salad
kabocha pumpkin salad
with creamy maple syrup dressing
chopped smoked salmon and caper salad
Korean style spicy seafood salad
roasted mushrooms with balsamic dressing
bbq chicken kelaguen and shrimp kelaguen
flour tatiyas

dads backyard bbq party

whole roast suckling pig infused with lemon grass
whole roast ham with honey mustard glaze
whole roast beef shortribs
whole roast Atlantic salmon
assorted grilled sausages
with sweet potato, whole corn, and roasted potato

finadene, denanche, vinegar and garlic sauce,
mang tomas sauce, sweet chili sauce, mustard, horse radish

dim sum station

assorted dim sum and dumplings
with condiments

live teppanyaki station

beef flat iron steaks, marlin steaks
and pork chop steaks

seafood on ice

king crab legs, crab claws, spanner crab,
dungeness crab legs, half shell green lip mussels
half shell oyster and tiger prawns
lemon wedges and cocktail sauce

soup of the day

clam chowder

main entrées

red rice
lasagna bolognaise
braised cabbage with bacon
grilled mahi mahi with caper sauce
golden fried chicken
roasted pork with pineapple and rum sauce
fried fish sarciado with shrimp, mussel, and squid

fry station

tempura, fried shrimp, lumpia, gyoza, empanada

desserts

chocolate fountain with
fresh strawberries, bananas and marshmallows
assorted cakes and pastries
trio of ice creams
assorted sliced fruits

father's day sunday dinner
sunday, june 17, 2018 6PM- 9PM
adult: \$50/ child: \$25 (6-11 years)
includes Heineken, red wine, white wine, coffee and ice tea
a gift for dad and raffle giveaways



salad bar

fresh garden greens
cherry tomato, avocado, baby radish, bell peppers, red onion,
corn, feta cheese, olive, spinach, cucumber, shredded carrots,
beans and a trio of dressings

sashimi corner

fresh sliced octopus and tuna
wasabi, lemon, soy sauce

appetizers

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crab, broccoli and apple salad
kabocha pumpkin salad
with creamy maple syrup dressing
chopped smoked salmon and caper salad
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