

VALLEY RIDGE FATHERS DAY BRUNCH MENU 2018

TO START

Strawberry & banana with orange juice & fresh mint.
Honey scented Greek yogurt with maple infused granola, berries, nuts & dried fruits.
Tropical juice fountain
Warm cinnamon buns with cream cheese, brunch muffins, croissants & banana bread.
Sliced seasonal fresh fruits & melons.
Columbian coffee & assorted teas.

HOT BUFFET SELECTIONS

Pork breakfast sausages & crisp bacon rashers
Crispy hash browns with peppers, onions & Montreal seasoning salt
Grilled Roma tomatoes with grated mozzarella & basil oil
Chuck wagon beans
Scrambled eggs
Traditional eggs Benedict
Buttermilk pancakes with berry compote, syrup & whipped cream
Spaghetti & meat balls in a rich Italian tomato sauce.
Poached red snapper with Thai green curry sauce & steamed rice.

Made to Order Omelets & Eggs

Eggs cooked any style to order.
Spanish onions, mushrooms, baby shrimp, green onions, ham, peppers, marble cheese, jalapeno peppers, tomatoes & salsa.

SALADS

Spring Artisan Lettuce Greens with selected dressings
Caesar with focaccia croutons, parmesan, bacon bits & creamy garlic citrus dressing.
Tri color rotini pasta with celery & creamy dill dressing.
Potato salad with onions & dill pickles.
Southern style coleslaw

SEAFOOD & PLATTER

Chilled tiger shrimp with cocktail sauce, tabasco & lemon.
Freshly chucked east coast oysters, mignonette & Japanese dipping sauces, lemon wedges & tabasco.

Pickles, Olives & Marinated Vegetables

Kalamata & green olives, cocktail onions, banana peppers, pickles, beans & vegetables.

Vegetable Crudité Basket

Selection of fresh crisp vegetables with ranch & wasabi dipping sauces.

Cheese Board

Variety of soft & hard European & Canadian cheeses with crackers.

Seasonal Fruit Platter

Melons, pineapple, berries & grapes.

Assorted Flat Breads, Tortilla Chips & Dips

Assorted flat breads & corn tortilla chips
Pico de Gallo, guacamole, hummus, salsa, tzatziki.

OFF THE BBQ & CARVED

Corn on the cob skewers

Texas baby back ribs, slow cooked and smothered in a rich barbeque sauce.

Marinated tiger shrimp skewers

Louisiana style beef flank

Vegetable & pineapple skewers with honey glaze.

Baked leg of honey ham with cinnamon apple compote.

KIDS CORNER

Macaroni & cheese

Chicken fingers & potato wedges

Dessert

Assorted squares & tarts, assorted baked pies, French pastries, jell-o, shooters & chocolate cups.