

## **VALLEY RIDGE MOTHERS DAY BRUNCH MENU 2018**

### **Smoothie**

Mango, Banana & Orange with pineapple juice, yogurt & fresh mint

Honey scented Greek yogurt with maple infused granola, berries, nuts & dried fruits.

Tropical juice fountain

Muffins, croissants, scones, Danishes, cinnamon buns, banana bread & turnovers.

Sliced seasonal fresh fruits & melons.

Columbian coffee & assorted teas.

### **Hot Breakfast Buffet Selections**

Pork breakfast sausages & crisp bacon rashers

Rustic corn beef hash with sea salt onions & peppers

Scrambled eggs topped with grated marble cheeses

Traditional eggs Benedict

Buttermilk pancakes

(Served with berry compote, maple syrup & whipped cream)

### **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

Selection of dressings

Mexican Bean Salad

Tomato, corn, jalapeno, cilantro, onions, peppers.

Caesar

Focaccia croutons, parmesan, bacon bits & creamy garlic citrus dressing.

Vietnamese chicken noodle salad

Cabbage, carrot, mint, cilantro, cucumber, chillies, onions, peppers, chili dressing.

Tri color rotini pasta

Celery, peppers, onions, creamy dill dressing.

Mediterranean Tomato & Feta

Roma & vine tomatoes, olives, basil oil, olives & cracked pepper.

### **Seafood's**

#### **Shrimp Tower**

Chilled tiger shrimp with cocktail sauce, tabasco & lemon.

#### **Oyster Bar**

Freshly chucked Village Bay oysters, mignonette & Japanese dipping sauces, lemon wedges & tabasco.

#### **West Coast Platter**

Pickled herring, West Coast Smoked Sockeye & Candied Salmon.

### **Cold Platters & Displays**

#### **Pickles, Olives & Marinated Vegetables**

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

#### **Deviled Eggs**

#### **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.

### **Hot Selections**

Variety of steamed dim sum & dumplings with soy & sweet chili sauces.

Thai red chicken curry with steamed rice.

Butternut squash ravioli tossed in a light puttanesca sauce & basil oil.

### **Carving**

Slow roasted Alberta sirloin of beef

Crusted with our 16 spice seasoning, peppercorn au-jus, horseradish & selected mustards  
&

Cedar plank rum salmon with chipotle remoulade sauce

&

Baked Ham

Cinnamon apple compote

### **Kid's Corner**

Macaroni & cheese

Chicken fingers & potato wedges

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### **Chocolate Fountain**

Fresh strawberries, pretzels, marshmallows & fresh diced fruits.

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### **Dessert**

Assorted squares & tarts, warm apple strudel, variety of mousse shooters, chocolate cups, French pastries,  
fruit tarts & flans, pies & assorted French buffet cakes.