



CELEBRATE EASTER WITH US

BRUNCH BUFFET MENU



AZURIDGE

SUNDAY APRIL 20TH, 2025

PRICE DOES NOT
INCLUDE GRATUITY OR GST

\$90 Adults
\$30 Children (5-10 Years)

Grilled Chicken Strawberry Spinach Salad (GF, DF)

Chicken, Strawberries, Spinach, Red Onion, Balsamic Vinaigrette

Kale & Romaine Lettuce Caesar Salad

Herbs Croutons, Crispy Bacon Bits, Shaved Grana Padano, Caesar Dressing

Caprese Salad (GF)

Fresh Mozzarella, Chiffonade Basil, Vine-Ripened Red Tomatoes, Drizzled Aged Balsamic

Greek Pasta Salad (GF)

Orzo Pasta, Red Onion, Garbanzo Beans, Cucumber, Tomato, Bell Pepper, Feta, Olives, Artichokes, Herb Vinaigrette

Bruschetta & Avocado (GF)

Tomato, Fresh Basil, Red Onion, Avocado, Basil Herb Vinaigrette

Mediterranean Potato Salad (GF)

Yukon Gold Potatoes, Olives, Chives, Sun-Dried Tomato, Feta Cheese, Grilled Artichoke, Crispy Bacon, Grilled Lemon Olive Oil Vinaigrette

Seafood's Tower (GF, DF)

Tiger Prawns, Ahi Tuna Poke, Smoked Salmon, Peppered Mackerel, Candied Salmon, Assorted Condiments

European & Canadian Cheese and Charcuterie Platter (GF)

Air Dried Meats, Gluten-free Crackers, Dried Fruits, Nuts, Fruit Preserve

Devilled Easter Eggs (GF, DF)

Creamy Egg Yolk Filling, Dijon Mustard, Mayonnaise

Traditional Eggs Benedict

English Muffins, House Made Back Bacon, Hollandaise Sauce

Vegetarian Benedict

Spinach, Grilled Tomato, Mushrooms, Avocado, Hollandaise Sauce

Blueberry Pancake & Brioche Cinnamon French Toast

Maple Syrup, Whipped Cream, Assorted Berries

Chicken Tenderloin Yakitori (GF, DF)

Sesame Seeds, Green Onions

West Coast Seafood Medley (GF)

Fresh Salmon, Halibut, Red Snapper, Shrimp, Scallops, Mussels, Calamari, Clams, Bruschetta, Citrus Beurre Blanc

Roasted Vegetable Lasagna

Eggplant, Zucchini, Red & Yellow Peppers, Shredded Parmesan, Basil Tomato Sauce

COLD FOODS

HOT FOODS



AZURIDGE

Poutine (GF)

Yukon Gold Fries, Cheese Curds, Pulled Short Ribs, Green Onions, Gravy

Spolumbo's Chicken Sausages & Bacon (GF, DF)

Assorted Seasonal Vegetables & Herbs Tossed Lyonnaise Potatoes (GF, DF)

CARVING STATIONS

Slow Oven Roasted Alberta Prime Rib (GF, DF)

Horseradish, Veal au Jus Reduction

Oven-Baked Maple Glazed Bone-in Easter Ham (GF, DF)

Pineapple Sauce

Assorted Mini Pastries, Danish, Croissants, French Beignets

Easter Cupcakes

Chocolate Mousse (GF)

Chocolate Trifle & Macarons

Mini French Petit Fours

Mini Assorted Fresh Fruit Tartlets

Cream Puffs

Strawberry Shortcake

Assorted Pies

Tiramisu

Callebaut Chocolate Fountain (GF)

Strawberries, Cantaloupe Melon, Honeydew Melon, Watermelon, Pineapple, Marshmallows

