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"A mother is she who can take the place of all others but whose place no one else can take."

# Mother's Day

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BRUNCH BUFFET MENU



AZURIDGE

SUNDAY MAY 11TH, 2025

\$95 Adults

\$30 Children (5-10 Years)

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**Italian Panzanella Salad** (GF)

Croutons, Vine Tomatoes, Fresh Basil, Mini Mozzarella, Red Onion, White Balsamic Vinaigrette

**Kale & Romaine Lettuce Caesar Salad**

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

**Broccoli & Cauliflower Salad** (GF)

Broccoli & Cauliflower Florets, Granny Smith Apple, Red Onion, Maple Bacon, Candied Walnuts, Yogurt Dressing

**Vietnamese Rice Noodle Salad with Shrimp** (GF DF)

Vermicelli Noodles, Iceberg Lettuce, Carrots, Cucumber, Bean Sprouts, Cilantro, Fresh Mint

**Chickpea, Baby Corn & Sweet Bell Pepper Salad** (GF, DF)

Chickpeas, Baby Corn, Sweet Bell Peppers, Tomato, Fresh Basil, Red Onion, Avocado, Basil Herb Vinaigrette

**Tandoori Chicken Salad** (GF)

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

**Seafood Tower with Assorted Sushi Rolls** (GF DF)

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

**European & Canadian Cheese and Charcuterie Platter** (GF)

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

**Deville Easter Eggs** (GF DF)

Creamy Egg Yolk Filling, Dijon Mustard, Mayonnaise

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**Traditional Eggs Benedict**

English Muffins, House Made Back Bacons, Hollandaise Sauce

**Vegetarian Benedict**

Spinach, Grilled Tomato, Mushrooms, Avocado, Hollandaise Sauce

**Blueberry Pancake & Brioche Cinnamon French Toast**

Maple Syrup, Whipped Cream, Assorted Berries

**Chicken Breast Parmesan**

Prosciutto Ham, Gruyère Cheese, Tagliatelle Pasta, Fresh Basil Tomato Sauce

**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

**Wagyu Beef Slider**

Wagyu Beef Patties, Brioche Buns, Aged Cheddar, Caramelized Onions

**Truffle Mac & Cheese**

Creamy Macaroni and Cheese Infused with Aromatic Truffle Oil

**Spolumbo's Chicken Sausages & Maple Bacon** (GF DF)

**Assorted Seasonal Vegetables & Truffle Mashed Potatoes** (GF)

Gold Plates

Gold Plates

Crow's  
Stations

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**Slow Oven Roasted Alberta Prim Rib** (GF DF)

Horseradish, Veal au Jus Reduction

**Alberta Strip loin** (GF DF)

Wild Mushrooms, Veal au Jus Reduction

**Assorted Mini Pastries, Danish, Croissants, French Beignets**

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**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

PRICE DOES NOT INCLUDE GST

AN AUTO GRATUITY OF 18% WILL BE APPLIED TO GROUPS OVER 8 PPL

Desserts



AZURIDGE

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