



SUNDAY | MAY 12, 2024 | 10AM-3PM

Mother's Day BRUNCH

ENJOY AN EXQUISITE BUFFET BRUNCH WITH YOUR LOVED ONES!

COMPLIMENTARY MIMOSA AND GIFT FOR MOM. LIVE MUSIC,
DOOR PRIZES & ENTERTAINMENT FOR THE KIDS!

RESERVATIONS STARTING FROM 10AM

ADULTS \$46

SENIORS \$39

KIDS 6-12 \$25

KIDS 5 & UNDER **FREE**

PLUS 5% GST AND 18% GRATUITY
FULL PRE-PAYMENT REQUIRED AT THE TIME OF BOOKING TO RESERVE YOUR TABLE.

TO MAKE YOUR RESERVATION:

☎ 604 870 1050 EXT 4051
📧 EVENTS@CLARIONABBOTSFORD.COM

CLARION HOTEL & CONFERENCE CENTRE
36035 NORTH PARALLEL RD ABBOTSFORD BC



Mother's Day

BRUNCH MENU

JUICE STATION

FRESH ORANGE JUICE, CRANBERRY JUICE, & STRAWBERRY LEMONADE

BREAKFAST STATION

FRESHLY BAKED ASSORTED DANISH
ASSORTED FRESH BAKED CROISSANTS, CHOCOLATE, ALMOND & HAZELNUT
CINNAMON BUNS, CREAM CHEESE GLAZE
HONEY SWEETEN YOGURT
HOMEMADE GRANOLA
SCRAMBLED EGG WITH FRESH HERBS
BACON, HOUSE MADE SAUSAGE
RISOLE POTATO, ROASTED JALAPEÑO AIOLI, CILANTRO, QUESO FRESCO
TRADITIONAL EGGS BENEDICT WITH COUNTRY HAM

OMELET STATION

COUNTRY HAM, SPRING ONIONS, BC FOREST MUSHROOMS, TOMATO, PEPPERS, COLD WATER SHRIMP, SMOKED SALMON, CHEDDAR CHEESE, GOAT CHEESE

FRENCH TOAST, PANCAKES, CREPE STATION

FRESHLY BAKED CINNAMON FRENCH TOAST, BUTTERMILK PANCAKES & CREPES WITH OKANAGAN PEACH COMPOTE, ABBOTSFORD BLUEBERRY SAUCE, LOCAL SLICED STRAWBERRY, RASPBERRY COMPOTE, SWEETENED WHIPPED CREAM, MAPLE SYRUP, NUTELLA, CHOCOLATE AND CARAMEL SAUCE

NIGHT MARKET STATION

ASSORTED DIM SUM, SOYA, SWEET CHILI SAUCE
BAO BUN, CRISPY CHICKEN, PICKLED CUCUMBER, CABBAGE, GOCHUJANG GLAZE,
SESAME GREEN ONION AIOLI
VEGETABLE SPRING ROLLS, PEACH GINGER SAUCE

CARVING STATION

LOCAL BAKED LOCAL HAM, WHISKY FIREWEED HONEY GLAZE, ASSORTED MUSTARDS

SEAFOOD STATION

STEAMED SNOW CRAB, OLD BAY, MELTED GARLIC BUTTER
SWEET AND SOUR CHILI PRAWNS, GREEN ONION CILANTRO YOGURT
COLD WATER SHRIMP & RED PRAWN CEVICHE, MANGO, AVOCADO, COCONUT
SMOKED YELLOW FINE TUNA, BLT SALAD, YOUNG GREENS, TOMATO, HOUSE CURED BACON, LEMON TARRAGON AIOLI
CEDAR PLANK SMOKED SOCKEYE & HOT SMOKED INDIAN CANDY, FRIED BANNOCK, MUSTARD CRÈME FRESH
DYNAMITE AND SPICY SHRIMP ROLLS WITH WASABI AND PICKLED GINGER

COLD BRUNCH STATION

YOUNG GREENS, GRILLED PEACH, CANDIED PECANS, ENDIVE, PICKLED SWEET ONION, FRIED HALLOUMI, APPLE CIDER THYME DRESSING
SPRING COBB SALAD, SWEET PEAS, GEM TOMATO, CHARD CORN, DOUBLE SMOKED BACON, CUCUMBER, GREEN GODDESS SOUR CREAM
MEXICAN COLESLAW, ROASTED CORN & JALAPENO, FRESH CILANTRO, SALSA VERDE VINAIGRETTE, COTIJA CHEESE
LENTIL & CUCUMBER SALAD, GREEN PEPPERS, COCONUT, CHILIES, CURRY LEAVES, FRESH CILANTRO, LEMON MUSTARD SEED DRESSING

HOT BRUNCH STATION

MIXED GRILL, ANGUS TENDERLOIN MEDALLIONS, ROASTED RACK OF LAMB, GRILLED BAVARIAN BRATWURSTS, GRILLED HEIRLOOM TOMATO, POMME PUREE, ARMAGNAC DEMI, HERB & LEMON GREMOLATA
PARI PARI CHICKEN BREAST, GRILLED JALAPENO, SMOKED ONION & BOURBON SAUCE, SWEET CORN RELISH
SEARED SPRING SALMON, STEAMED LOCAL CLAMS, SWEET PEA RISOTTO, GRILLED ASPARAGUS, SEA URCHIN CREAM SAUCE
BAKED MACARONI & CHEESE, BOURSIN CREAM SAUCE, ACED CHEDDAR, FONTINA, MOZZARELLA
VEGETABLE KORMA, COCONUT CASHW GRVY, MIXED SPRING VEGETABLES, FRESH TOMATO, CILANTRO
BAHRAINI RICE, CINNAMON, CURRY LEAVES, FRIED ONIONS

DESSERT STATION

CALLEBAUT DARK CHOCOLATE FOUNTAIN WITH, CUBED FRESH SEASONAL FRUIT, MINI DOUGHNUTS, RICE CRISPY SQUARES, BROWNIES, CREAM PUFFS,
MARSHMALLOWS, CHOCOLATE CHIP COOKIES & VANILLA SPONGE CAKE
ASSORTED CAKES, TORTS & FLANS · RASPBERRY CUSTARD KUCHEN · BAKED CARDAMOM CUSTARD
PEACH & WHITE CHOCOLATE MOUSSE · MASCARPONE AMARETTO CREAM COCONUT CHEESECAKE · GRILLED PINEAPPLE MOJITO COMPOTE
ASSORTED FRENCH MINI-PÂTISSERIE · TROPICAL FRUIT CRISP, PINEAPPLE, MANGO, COCONUT MACADAMIA CRUMBLE · VANILLA GELATO

FRESHLY BREWED COFFEE AND TEA