



OJAI VALLEY INN

2019 MOTHER'S DAY GRAND BUFFET

ACAI BOWL AND BREAKFAST PASTRY STATION

ACAI PUREE, FRESH SEASONAL FRUIT AND BERRIES, HOUSE MADE GRANOLA, SHREDDED COCONUT, SLIVERED ALMOND, WALNUTS, COCOA NIBS
ASSORTED HOUSE BAKED MUFFINS, CROISSANTS AND BREAKFAST PASTRIES

CHEESE AND CHARCUTERIE DISPLAY

CHEF'S SELECTION OF CURED MEATS AND CHEESES WITH DRIED FRUITS, NUTS, BASKETS OF CRACKERS, LAVOSH, AND CROSTINI

FARMERS MARKET INSPIRED SALAD BAR

CREATE YOUR OWN SALAD WITH A SELECTION OF GREENS, SEASONAL TOPPINGS, CHEESES AND HOUSE MADE DRESSINGS
BROCCOLI AND RAISIN SALAD WITH FARRO, APPLES, WALNUTS, GRAPES AND CREAMY PARSLEY DRESSING
PORTOBELLO MUSHROOM AND JUMBO ASPARAGUS SALAD WITH PINE NUTS, LEMON, AND CITRUS VINAIGRETTE
RED AND YELLOW BEEFSTEAK TOMATO SALAD WITH MOZZARELLA, BASIL AND BALSAMIC REDUCTION

SEAFOOD, CAVIAR, AND RAW BAR

ICED DISPLAY OF SHRIMP, CRAB CLAWS AND OYSTERS WITH COCKTAIL SAUCE, LEMON WEDGES, RED WINE MIGNONETTE AND CRÈME FRAÎCHE
AMERICAN CAVIAR, SALMON ROE, WASABI TOBIKO AND FLYING FISH CAVIAR WITH TRADITIONAL GARNISHES
SMOKED SALMON, GRAVLAX, CHOPPED EGGS, ONIONS, CAPERS, TOMATOES, ASSORTED BAGELS AND CREAM CHEESE

CEVICHE STATION

SHRIMP, BAY SCALLOPS, TUNA, RED ONION, CILANTRO, TOMATO, JALAPENO, CUCUMBER, MANGO, PINEAPPLE, GREEN ONION
FRUIT JUICES, SEAWEEDS AND TOPPINGS

OMELETS AND SCRAMBLES AS YOU WISH

FRESH EGGS AND EGG WHITES MADE YOUR WAY WITH SELECTION OF BREAKFAST MEATS, MARKET VEGETABLES AND CHEESES

THE CARVERY

HERB ROASTED DIESTEL TURKEY WITH SAGE GRAVY AND ORANGE CRANBERRY RELISH
ESTATE ROSEMARY LEG OF LAMB WITH DEMI-GLACE
ROASTED PRIME RIB WITH AU JUS, HORSERADISH, AND HORSERADISH CREAM

CHEF ATTENDED PASTA STATION

SELECTION OF ARTISAN AND GLUTEN FREE PASTAS WITH YOUR CHOICE OF MARKET INGREDIENTS, PROTEINS, AND HOUSEMADE SAUCES

BREAKFAST AND BRUNCH FAVORITES

EGGS BENEDICT WITH HOLLANDAISE
APPLEWOOD SMOKED BACON AND COUNTRY SAUSAGE
RICOTTA AND LEMON PANCAKES WITH MAPLE SYRUP
ROASTED CHICKEN BREAST WITH TOMATO-MUSHROOM RAGOUT
PAN SEARED SALMON WITH LEMON CAPER SAUCE
SPRING VEGETABLE MEDLEY WITH BUTTER AND GARDEN HERBS
ROSEMARY ROASTED TRI-COLOR MARBLE POTATOES WITH SEA SALT

DESSERTS

HAZELNUT CRUNCH BAR
CHOCOLATE RASPBERRY TORTE
VANILLA BEAN CRÈME BRULEE
MEYER LEMON CHEESECAKE
MANJARI CHOCOLATE DOME
PASSION FRUIT MERINGUE TART
RICOTTA CHERRY PIE
CRÈME FRAICHE PANNA COTTA
MILK CHOCOLATE EARL GREY POT DU CRÈME
CARAMEL BUDINO WITH SEA SALT CRUMBLE
ASSORTED FRENCH MACARONS
CHOCOLATE COVERED STRAWBERRIES
CHOCOLATE CARAMEL SHORTBREADS

DESSERT ACTION STATION

STRAWBERRY SHORTCAKE WITH GRAND MARNIER STRAWBERRIES, CRÈME FRAICHE WHIPPED CREAM, AND FREEZE DRIED STRAWBERRIES

10:00 AM to 2:00 PM | \$130.00 per person | \$50.00 per child 5 - 12 years; children 4 and under are complimentary

Includes Champagne and non-alcoholic beverages; Additional Beverages, Tax and Gratuity are not included; 23% gratuity is added to parties of 6 or more