


Mother's Day Brunch

MAY 10TH | SEATINGS AT 10:30AM & 1:00PM



Muffins, Danish, Croissants, Assorted Breads
Preserves & Butter.

SALAD

Classic Caesar Salad, Herb Croutons & Parmesan Cheese
Spicy Corn, Roasted carrot & Green Pea Salad
Waldorf Salad

Pasta Salad, Pacific Baby Shrimp, Tomato, Pesto Mayonnaise
Wild & Gathered Greens, Berries, Mandarin Oranges, Balsamic
Vinaigrette

PLATTERS

Calabrese Salami, Capicola, Genoa Salami, Mortadella, Prosciutto
Chilled Salmon Medallions, BBQ Salmon, Smoked Salmon, & Mackerel
Seafood Medley, Clams, Black Mussels, Herb Vinaigrette
Assorted Olives, Peppers
Cheese Platters, Dried Fruits, Nuts Roasted
Vegetables Platters

CARVING STATION

OMELET STATION:

Ham, Shrimp, Mushrooms, Scallions, Bell Peppers, Shredded Cheese

WAFFLE STATION:

Whipped Cream & Berry Compotes

DUO OF ROAST BEEF & HONEY HAM CARVING STATION

RED WINE DEMI & HONEY CITRUS GLAZE

MAINS

Baked Atlantic Salmon, Mirin Sweet Soy, Cilantro, Scallions
Lemon Pepper Chicken Breast, Mushroom Truffle Cream
Rosemary Dijon Crusted Leg of Lamb
Spinach and Ricotta Cannelloni, Basil Scented Rose Sauce
Saffron scented basmati Rice
Thyme and lemon tossed baby roasted potatoes
Steamed Seasonal Vegetables



BREAKFAST

Poached Eggs Benedict Trio
Beef Breakfast Sausage
Pork Sausage
Bacon
Pancakes, Maple Syrup
Hash Browns



DESSERT

Fruit Platter, Tiramisu Cake, Assorted
Cheesecake, Variety Mousse Cake, Mousse
Spoons, Jello, Seasonal Fruit
Pies, Mousse Sponge Trifle, Assorted Square
Pastries, Chocolate Fountain

BEVERAGES

JUICES, Orange, Apple, Cranberry
Gourmet Regular & Decaffeinated Coffee,
Assorted Tea



Adult \$69, Kids Age 6-10 \$35 | Prices Exclude Taxes & Gratuity