



Mother's Day Brunch Menu

CLASSIC BREAKFAST BUFFET

SCRAMBLED EGGS

BREAKFAST POTATOES

peppers / onions

CHICKEN & APPLE BREAKFAST SAUSAGE LINKS

APPLEWOOD SMOKED BAON

CARVING STATION

GRILLED WAGYU TRI TIP

creamy horseradish / whisky onions

SALMON CROQUETTES ~ lemon caper aioli

CAST IRON GRILLED VEGETABLE DISPLAY

squash / sweet peppers / onion / asparagus / baby carrots / eggplant

CRÈME FRAICHE WHIPPED POTATOES

EGG AND OMELETTE BAR

ham / bacon / mushrooms / cheddar cheese / swiss cheese /
asparagus / grilled onion / grilled red pepper / tomato / jalapeño / pico de gallo

SALAD BAR

SPRING MIX & ROMAINE ~ hot house cucumber / baby heirloom tomato
sweet onion / gorgonzola crumbles / shaved parmesan / garbanzo beans
watermelon radish / grilled corn / beets / chopped egg
shredded carrots / croutons / artichoke
green goddess / white balsamic vinaigrette / california ranch / caesar dressing

FRESH FRUIT DISPLAY

ROSEMARY FOCACCIA & BUTTER



BREAKFAST SWEETS

BELGIAN WAFFLES & BUTTERMILK PANCAKES

maple syrup / whipped butter / whipped cream / strawberries /
blueberries / chocolate chips / powdered sugar

BANANAS FOSTER FRENCH TOAST CASSEROLE

caramelized banana rum glaze / pralines

SEAFOOD STATION

SEAFOOD COCKTAIL

jumbo shrimp / crab / poached scallops /
p.e.i. mussels / cocktail sauce

AHI POKE & SPICY TUNA BOWL

steamed rice / soy sauce / ponzu / edamame / wasabi / avocado
shredded carrot / scallions / cucumber namasu / wakame seaweed salad / furikake

SOUTHERN STATION

BUTTERMILK FRIED CHICKEN

CAROLINA STYLE BBQ PULLED PORK

COUNTRY SAUSAGE GRAVY & BISCUITS

JALAPENO MAC & CHEESE

CREAMY COLESLAW

CORN BREAD & BUTTER

DESSERT STATION

APPLE BLUEBERRY CRUMBLE

EARL GREY PANNA COTTA ~ macerated berries

FLOURLESS CHOCOLATE CAKE BITES ~ snow sugar

&

CHEF SELECTED MINI DESSERTS