

Mother's Day

BRUNCH BUFFET

BREAKFAST

BREAKFAST BREADS DISPLAY

MINI CROISSANTS, MINI CHEESE & FRUIT DANISH, ASSORTED MINI MUFFINS, MINI CINNAMON ROLLS
SEEDED WHEAT ROLLS, HAWAIIAN SWEET ROLLS, WHIPPED BUTTER

SCRAMBLED EGGS

SALSA, & SCALLIONS ON THE SIDE

BUTTERMILK BISCUITS

COUNTRY SAUSAGE GRAVY

ROASTED RED POTATO O'BRIEN

SAUTÉED ONIONS & BELL PEPPERS

APPLEWOOD SMOKED BACON, & PORK-HERB SAUSAGE LINK

OMELET AND EGG STATION

WHOLE SHELL EGGS, EGGBEATERS, & EGG WHITES

SMOKED APPLEWOOD BACON,
BREAKFAST SAUSAGE, BLACK FOREST HAM

ONION, TOMATO, MUSHROOM, BELL PEPPER, SPINACH, SCALLION,
JALAPENO, ASPARAGUS

SHREDDED CHEDDAR, JACK, AND SWISS CHEESES

PANCAKES STATION

WARM SYRUP, SPRING BERRY COMPOTE, CRÈME CHANTILLY,
WHIPPED BUTTER, POWDERED SUGAR
CHOCOLATE CHIPS, BLUE BERRIES,
BANANA SLICES

CHEESE BLINTZES

SWEET CREPES STUFFED WITH RICOTTA CHEESE

COLD STATION

SALAD BAR

ROMAINE HEARTS, FIELD GREENS, RADISH, TOMATO, RED ONION, BACON LARDONS, CARROT, DICED BOILED EGGS, CHEDDAR, PARM, CUCUMBER, MARINATED MUSHROOMS, RANCH, RED WINE VINAIGRETTE, CAESAR, BLUE CHEESE DRESSING, HERB-CROUTONS, SUNFLOWER SEEDS

FRESH FRUIT DISPLAY

PEEL & EAT SHRIMP

LEMON WEDGES, COCKTAIL SAUCE, SAUCE LOUIS, TABASCO

DOMESTIC CHEESE DISPLAY

CAPRESE PLATTER

FRESH MOZZARELLA, TOMATOES, FRESH BASIL, EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC VINEGAR

ANTIPASTI SALAD

ROMAINE LETTUCE, SALAMI, PROVOLONE, MARINATED ARTICHOKE HEARTS, GRAPE TOMATOES, PEPPERONCINI'S, CRISP CHICKPEAS, RED WINE ITALIAN VINAIGRETTE

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LIVE SUSHI BAR

NIGIRI / HAND PRESSED SUSHI: *AHI TUNA, KING SALMON, EEL, SHRIMP TEMPURA*
MAKI / ROLLED SUSHI: *MUCKLESHOOT, RAINY DAY, CALIFORNIA*
KOBACHI / SMALL RAW BITE: *SCALLOP ON THE HALF SHELL, TUNA TATAKI*
ACCOMPANIED BY *WASABI, PICKLED GINGER, SOY SAUCE, SPICY MAYO*

CARVING STATION

PRIME RIB

AU JUS, HORSERADISH SAUCE

AMERICAN - LUNCH

GRILLED SPRING ASPARAGUS & BROCCOLINI

ROASTED RED PEPPER, LEMON ZEST

YUKON MASHED POTATOES

BROWN GRAVY

ROASTED CHICKEN BREAST

POMODORO SAUCE, MOZZARELLA CHEESE, PENNE PASTA

SMOKED PORK LOIN

ROASTED SWEET POTATOES, MUSTARD DEMI

BRAISED BEEF SHORT RIB

ROASTED CARROTS, PAN GRAVY

PAN-ROASTED SALMON

SMASHED PEA VELOUTÉ, GRILLED LEMON GARNISH, WILD RICE MEDLEY

ASIAN LINE

STIR FRIED GREEN BEANS

BLACK BEAN SAUCE

STEAMED JASMINE RICE

HONEY WALNUT PRAWNS

CANDIED WALNUTS, SWEET HONEY SAUCE

MONGOLIAN CHICKEN

ONIONS, SCALLIONS, CHILI PEPPERS, MONGOLIAN SAUCE

KIDS KNEE HIGH BUFFET

DICED FRUIT SALAD

CHICKEN FINGERS, FRENCH FRIES

KETCHUP, HONEY MUSTARD, RANCH

MAC AND CHEESE

PIGS IN A BLANKET

SUNDAE BAR & COOKIE DECORATING STATION

SPRING SHAPED SUGAR COOKIE CUTOUTS, COLORED ROYAL ICING
CHOCOLATE AND CARAMEL SAUCES, SPRINKLES, CHOCOLATE & CARAMEL CHIPS, MARSHMALLOWS, MARASCHINO CHERRIES, WHIPPED CREAM

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DESSERT

NON-EDIBLE MOTHER'S DAY DISPLAY

STRAWBERRY RHUBARB DISPLAY PIE,
SPRING THEMED CHOCOLATE AND
PASTILLAGE SHOWPIECE.

CHERRIES JUBILEE

VANILLA ICE CREAM, CRÈME CHANTILLY

SPRING BERRY CRUMBLE

VANILLA ICE CREAM

FRENCH MACARONS

STRAWBERRY RHUBARB PIE

KEY LIME MOUSSE

FRUIT TARTLETS

ASSORT. MINI CUPCAKES WITH FLORAL
FROSTING

COCONUT MANGO PANNA COTTA (VEGAN
AND GF)

COFFEE, HOT TEA, AND SODAS INCLUDED

SPECIALTY COCKTAILS

ROSÉ SPRITZER- \$8.00

ROSÉ WINE, CLUB SODA, FRESH
STRAWBERRIES

BEAUTIFUL ONE- \$9.00

GRAPEFRUIT-ROSE VODKA, GINGER BEER,
GRAPEFRUIT JUICE, TRIPLE SEC, LIME JUICE

WATERMELON BASIL MARGARITA- \$10.00

TEQUILA, WATERMELON- BASIL SIMPLE
SYRUP, SOUR MIX, LIME JUICE