

# MOTHER'S DAY Brunch

May 10, 2026 | 10AM-5PM

## GARDE MANGER TABLE

### DISPLAYS

Shrimp Cocktail Display, Fresh Fruit Display, Deviled Egg, Domestic Cheese Display  
Assorted Crackers

Strawberry & Goat Cheese Bruschetta  
French Bread, Micro Mint, Olive Oil, Balsamic Reduction

### SALADS TO INCLUDE

Asparagus Caprese Salad  
Fresh Mozzarella, Cherry Tomatoes, Toasted Pine Nuts, Basil Vinaigrette

Peas and Peanuts Salad  
Seasoned Mayo

Iceberg Salad  
Cucumber, Tomato, Spun Beets, Carrots & Assorted Dressings

## FULL SERVICE OMELET STATION

Omelets made to order with an assortment of accoutrements

## CARVING STATION

Maple Sugar-Bacon Wrapped Pork Loin  
Soy-Garlic Glaze

## PASTRY TABLE

Pastry Chefs Selection of Cakes,  
Pies, Assorted Sweets & Chocolate Fountain

## KIDS TABLE

Cinnamon Sugar Beignets  
Chocolate Syrup, Powdered Sugar

Fruity Pebbles Pancakes  
Cream Cheese Syrup

## Spinach & Artichoke Strata

Toasted Brioche, Caramelized Onions, Gruyere, Sausage, Spinach

## Crustless Mini Quiche

Smoked Ham, Gruyere Cheese, Shredded Potatoes

## Applewood Smoked Bacon

## Broccolini Polonaise

Brown Butter, Toasted Panko, Chopped Hard Boiled Eggs

## Loaded Au Gratin Potatoes

White Cheddar, Parmesan, Crispy Bacon, Sour Cream & Chives

## Spanish Shrimp Pasta

Vermicelli, Saffron-Paprika Sauce, Peas, Diced Red &  
Green Peppers, Pearl Onions

## Cheddar Goldfish Cracker Crusted Chicken

Dijon Mustard Mayo

## Coriander & Cumin Spiced Tilapia

Grilled Lemons, Roasted Vegetable Salsa, Cilantro-Yellow Rice

Adults \$44.95 | Children 6-10 \$22.95 | Children 5 & younger free  
Reservation line: (989) 775-5332