

Mother's Day Brunch

11AM - 4PM

ADULTS \$95
CHILDREN \$45

Breakfast

Eggs Benedict
Omelet Station
Bacon
Chicken Sausage
Breakfast & Country Sweet Potatoes

Salads & Soup

Caprese Salad
Tomatoes, Fresh Mozzarella, Basil, EVOO, Balsamic

Pee Wee Potato Salad

Weiser Farm's Tri-Color Potatoes, Sauteed Onion,
Celery, Mustard Seed Dressing

Caesar Salad

Baby Red and Green Gem Lettuce, Parmesan
Reggiano, Herb Croutons

Lobster Bisque

Fruit & Cheese

Fresh Seasonal Fruit and Berries
California Cheese Board

Kids Buffet

Mini Crudité Cups
PB & J Finger Sandwiches
Mini Hot Dogs
Grilled Cheese
Tater Tots
Chicken Tenders

Sushi & Seafood Bar

Chef's Selection of Sushi Rolls
West Coast Oysters, Poached Shrimp, King Crab Legs,
Marinated Peruvian Scallops, Tuna Poke

Bakeries & Desserts

Chef Thomas Henzi's Selection of Breakfast
Pastries, Mini Bagels
Hand Crafted Desserts to include Bread Pudding,
and Festive Mother's Day Desserts

Hot Station

Black Cod
Chicken alla Diavola
Grilled Asparagus
Roasted Garlic Mashed Potatoes

Pizza

Margherita
Diavola
Veggie Pizza

Carving Station

Herb Roasted Prime Rib
Citrus Brined Turkey Breast

Plant Based Menu

Grilled and Raw Vegetable Crudite
Hummus, Baba Ghanoush, Muhammara Coconut Yogurt
Tzatziki

Vegan Cheese Display

Roasted Rainbow Cauliflowers and EVOO

Organic Artichokes Carpaccio
Marinated with Lemon and Vegan Parmesan

Vegan Lasagna

Pasta al Forno with Cauliflowers "Arriminati"
Baked Penne Pasta with Cauliflower Cream, Pine Nuts,
Raisins, Garlic, and Breadcrumbs Gratin

Plant Based Salads

Quinoa Tabbouleh
Red and White Quinoa, Seasonal Vegetables
Scarborough Farms Mixed Green Salad
Persian Cucumber, Shaved Fennel, Watermelon Radish,
Baby Carrots, Cherry Tomato, Herb Vinaigrette

Poached Pear Salad

Poached Anjou Pear with Mixed Greens, Pine Nut
Vinaigrette

Eggplant Caponata