



Lobby Grill

# Mother's Day 2016

## Lunch Buffet

### SALADS

**Arugula and Baby Kale**  
Citrus Supremes, Pomegranate  
Grilled Lemon Vinaigrette

**Grilled Hearts of Romaine**  
Grana Pandano, Ribbon Vegetables, Pesto Croutons  
Creamy Balsamic

**Hearts of Palm Salad**  
Oven Roasted Tomatoes, Cucumber, Pickled Red Onion,  
Marinated Baby Portobello's  
Sun Dried Tomato Vinaigrette

**Pesto Marinated Ciliegine Mozzarella**  
Heirloom Cherry Tomatoes  
Torn Basil, Aged Balsamic

**Grilled Spring Asparagus**  
Zested Lemon, Pecorino  
Green Goddess Dressing, Crushed Chile, White Truffle Oil

### FROM THE CARVING BOARD

Hickory Smoked Rosemary Crusted Prime Rib of Beef  
Natural Jus  
Creamed Horseradish

### ICED SEAFOOD DISPLAY

Jumbo Shrimp  
Cocktail Sauce, Lemons and Tabasco

### DISPLAY OF IMPORTED & DOMESTIC CHEESE

Membrillo, Arizona Honey, Grilled Olive Oil Crostini

### BUFFET ITEMS

Herb Crusted Chicken Breast,  
Coconut Red Curry Sauce, Crispy Leeks

Herb Seared Salmon Filet

Saffron Lime Beurre Blanc, Fennel Tomato Relish

Grained Mustard Marinated Lamb T-Bones

Oregano Jus, Balsamic Reduction

Grilled Chicken and Spinach Ravioli

Sweet Peas, Bacon, Tomato, Roasted Garlic Crème

Mascarpone Whipped Yukon Gold Potatoes

Butter Poached Micro Heirloom Potatoes

Bourbon Glazed Baby Carrots, Zested Orange

Shallot Roasted Asparagus with Brown Butter and Lemon

### DESSERTS

Sour Cream Cheese Cake

Warm Raspberry Chocolate Crunch

Key Lime Tart

Mandarin Orange "Mimosa"

Assorted Miniature Cakes and Pastries

### ICE CREAM SUNDAE STATION

House made Vanilla, Chocolate, and Strawberry  
Hot Fudge, Caramel, Fresh Berries, M&M's, Heath Bar,  
Oreo, Whipped Cream, Cherries

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\$54.95 per person • Kids 6-12 \$17.95

*Kids 5 and Under Free*

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