



Mother's Day Brunch Buffet

LOBBY GRILL | SUNDAY, MAY 10 | 12PM - 4PM

COLD OFFERINGS

Arugula Salad

*Strawberries, Mango, Local Goat Cheese,
Fresh Basil, Pink Peppercorn Balsamic Vinaigrette (GF, V)*

Deviled Egg Duet

*Classic (GF, DF, V)
Smoked Salmon with Caper and Pumpernickel Crumb (DF)*

Little Gem Lettuces

*Lemon Garlic Dressing, Shaved Parmesan,
Ciabatta Garlic Herb Croutons (V)*

Caprese Pasta Salad

*Orecchiette, Petit Buffalo Mozzarella,
Red Onion, Slow Roasted Tomato, Pesto (V)*

Watermelon & Feta Salad

Fresh Mint & Pine Nuts (GF, V)

CHEF STATIONS

Made-to-Order Omelets

*Selection of Assorted Fillings
Applewood Smoked Bacon (GF, DF)
Cheddar Scallion Potato Cakes (GF, V)*

Carved-to-Order Prime Rib

*Rosemary and Cracked Pepper Crusted Prime Rib of Beef
Served with Natural Jus (GF, DF) or Creamed Horseradish (GF)*

Seafood Display

*Poached Jumbo Shrimp
Served with Lemons,
Horseradish Cocktail Sauce and Tabasco (GF, DF)*

HOT OFFERINGS

Seared Salmon Filet

Creamy Andouille Sausage Grits, Crispy Onions and BBQ Jus

Panko and Herb Crusted Chicken Breast

Fra Diavolo Butter, Shaved Parmesan and Grilled Lemons

Grilled Lamb T-Bones

Balsamic Reduction, Fresh Rosemary (GF, DF)

Butter Poached Heirloom Potatoes

Fresh Herbs (GF, V)

Seasonal Vegetables

(GF, DF, V)

DESSERTS

Tiramisu Shooter

Banana Fosters Cream Pie (V)

Key Lime Blueberry Pie

Orange Creamsicle Cheesecake (V)

Chocolate Cherry Entremets

Triple Chocolate Fudge Cake (V)

Warm Carrot Cake (V)

Served with Cinnamon Pecan Gelato

Assorted Macarons

Chocolate Covered Strawberries (GF, V)

ADULTS \$92 | CHILDREN (5-12) \$29 | 4 AND UNDER FREE

V = Vegetarian, VG = Vegan, GF = Gluten Free, DF = Dairy Free