



# Mother's Day Brunch 2026

Sunday, May 10, 10:30 a.m. – 4:00 p.m.

Reservations Required

## SALAD BAR

artisan greens, spinach, & romaine lettuce with toppings to include grape tomatoes, cucumbers, peppers, onions, chopped egg, bacon bits, chicken, ham, cheddar cheese, bleu cheese crumbles, croutons, edamame, seafood salad, tomato mozzarella salad, and assorted dressings

## SOUP

crab bisque GF

assorted crackers & croutons

## DISPLAYS

seasonal fruit to include melons, pineapple, grapes, and berries GF V

cured meats and imported & domestic cheeses GF

artisan breads & rolls with marmalades, jams, and flavored butters

smoked salmon display to include red onion, cucumbers, whipped cream cheese, capers, tomatoes, and assorted mini bagels\*

*\*processed in a facility that may contain nuts*

## COPPER TOP HEARTH

made-to-order omelets, eggs, and grilled steak\* GF

made-to-order pancakes, Belgian waffles, and cinnamon French toast

raspberry beignets, cinnamon buns, and toppings

## BREAKFAST

scrambled eggs, sausage, bacon, and breakfast potatoes GF

classic eggs benedict: English muffin, poached egg, Canadian bacon, hollandaise, & chives

Danish, cheese blintzes, muffins, doughnuts, and pastries

## CARVERY

- classic prime rib roast with au jus & horseradish **GF**
- smoked bone-in ham with citrus-herb mustard **GF**
- herb-roasted turkey breast with gravy **GF**
- mini crab cakes with tartar sauce & cocktail sauce **GF**

## ENTRÉES & HOLIDAY TRIMMINGS

- lemon-garlic salmon with summer squash **GF**
- coriander chicken with tomato rice pilaf **GF**
- roasted pork loin with glazed baby carrots **GF**
- parmesan whipped potatoes **GF** **V**
- herb-roasted fingerling potatoes **GF** **V**
- chive butter green beans **GF** **V**

## PASTA STATION

made-to-order pasta featuring rigatoni mezze, fettucini, and tricolor tortellini with your choice of toppings to include chicken, Italian sausage, shrimp, spinach, tomatoes, peppers, mushrooms, and parmesan, and your choice of sauces to include marinara, alfredo, beef bolognese, and basil pesto  
*gluten-free\* pasta available upon request*

## DESSERTS

variety of miniature cakes, pies, tarts, and mousse; fried cheesecake; coffee station with flavored syrups; and Italian gelato bar with assorted sauces and toppings

## BEVERAGES

soda, lemonade, fruit punch, iced tea, juice, milk, coffee, and tea  
one complimentary glass of champagne, mimosa, or Eden sunrise per adult  
*alcoholic beverages available to purchase*

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62+: \$54 | 13-61: \$59 | 6-12: \$27 | 5 & under: free

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**GF** – gluten free<sup>†</sup>   **V** – vegetarian (ask about our vegan options)

*Please inform your server if a person in your party has a food allergy.*

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*†Food is prepared in a common kitchen with the risk of gluten exposure. We cannot guarantee that any gluten-free item is completely free of gluten*

*15% gratuity added to parties of 10 or more | Not available for room service or takeout*