



Mother's Day Brunch 2023

SOUP & SALAD BAR

crab bisque GF

arcadian mixed greens, baby spinach, & romaine lettuce with toppings to include heirloom grape tomatoes, cucumbers, peppers, onions, chopped egg, bacon bits, chicken, ham, cheddar cheese, bleu cheese crumbles, croutons, broccoli salad, coleslaw, beet salad, and assorted dressings

DISPLAYS

seasonal fruit to include cantaloupe, honeydew, pineapple, grapes, berries, and whole fruit

imported and domestic cheeses and charcuterie meat with seasonal fruit garnishes, assorted gourmet crackers, warm french rolls, artisan breads, jams, honey butter, and whipped salted butter

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

COPPER TOP

made-to-order omelets & eggs GF

belgian waffles and french toast

grilled chicken and sirloin steak GF DF

whipped cream, berries/fruit, syrup & toppings

BREAKFAST

scrambled eggs, bacon, sausage, breakfast potatoes GF

danish, muffins, and pastries

classic eggs benedict: english muffin, poached egg, canadian bacon, hollandaise, and chives

CARVERY

top sirloin roast with horseradish, horseradish cream, & au jus GF

glazed pork loin with honey dijon sauce GF DF

herb roasted turkey with cranberry hollandaise

ENTRÉES & SIDES

greek lemon chicken in a tomato-feta vinaigrette **GF**

baked flounder with herb beurre blanc and roasted heirloom tomatoes **GF**

mini crab cakes with tartar and cocktail sauces

yukon gold whipped potatoes **GF**

sautéed vegetables medley topped with a chive dressing **GF**

rolls & bread with whipped butter

PASTA STATION

made-to-order pasta featuring penne, linguini, and tricolor tortellini (gluten-free pasta available) with your choice of toppings to include chicken, italian sausage, shrimp, spinach, tomatoes, artichokes, peppers, parmesan, and mushrooms, and your choice of sauces to include marinara, alfredo, and pesto

DESSERTS

variety of chocolates, cakes, pies, tarts, warm desserts, mousse, and cookies

ice cream bar with chocolate sauce, caramel, and assorted toppings

coffee

sugar-free, gluten-free, and nut-free available upon request

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

60+: \$50 | 13-59: \$54 | 8-12: \$27 | 4-7: \$14 | 3 & under: free

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.

20% gratuity added to parties of 10 or more

Not available for room service or takeout

GF – gluten free **DF** – dairy free

** processed in a facility that may contain nuts*