

Mother's Day Brunch

Sunday, May 11, 2025

10:00am – 4:00pm

Stations:

Fruit & Granola Station

Greek Yogurt, House Granola, Toasted Coconut, Fresh Berries, Fruit Salad, Peanut Butter Cream

House Smoked Striploin Carving Station

Served with Brioche Rolls, Butter, Horseradish Au Jus, Whole Grain Honey Mustard

Omelet Station

Roasted Red Peppers, Smoked Cremini Mushrooms, Baby Spinach, Tomato, Country Ham, Bacon, Smoked Cheddar, Swiss Cheese

Mac N Cheese Station

Bacon Lardons, Chorizo, Sauteed Mushrooms, Herbed Breadcrumbs

Salmon Pastrami Platter

Heirloom Tomatoes, Crispy Capers, Pickled Onions, and Cucumber

Fresh Market Salads

House Caesar Salad

Romaine Lettuce, Herbed Croutons, Shaved Manchego, Oven Roasted Tomatoes, and Caesar Dressing

Strawberry Salad

Baby Spinach and Arugula, Fresh Strawberries, Pickled Red Onion, Spiced Almonds, and Pomegranate Vinaigrette

Entrées:

Roasted Chicken with Mushroom Cream Sauce

Roasted Garlic Potato Au Gratin

Grilled Broccolini

Crème Brûlée French Toast

Applewood Smoked Bacon

Chive and Cheddar Scrambled Eggs



Dessert Display

Petite Muffins, Scones, and Croissants

Nelson Key Lime Pie Tartlet

Carrot Cake Cornets

Strawberry Pink Pepper Basil Tartlet with Balsamic

Meringue Chocolate Rose Coconut Almond Cake

Gluten Free Chocolate Chip Cookies

Includes Coffee, Iced Tea, and Water

Mimosa Add-on available \$50

Includes one bottle of champagne and one carafe of orange juice.

Additional beverages available for purchase in Rozzelle Court