

# Mother's Day Brunch

Sunday, May 14 • 10 AM ~ 3 PM

Adults \$59.95 • Children (4 - 10) \$24.95 (plus tax & gratuity)

Children 3 & Under: free

## SALADS

Poblano Caesar Salad

*Corn & Peppers, Queso Blanco, Roasted Poblano Caesar Dressing*

Blackened Shrimp Salad

*Corn, Peppers, Tomatoes, Arugula, Mango Vinaigrette*

Sweet Potato Salad

*Caramelized Red Onion, Bacon, Sweet Peas, Candied Pecans, Honey Lemon Dressing*

Classic Ambrosia Salad

*Pineapple, Mandarin Orange, Maraschino Cherries*

Seasonal Fruit Salad

## DISPLAYS

Smoked Salmon Display

Classic Shrimp Cocktail

Vegetable Crudit  Display

Antipasto Display

Grand Cheese Display

Parfait Station, Vanilla Yogurt, Almond Granola,  
Mixed Berries, Dried Fruit

## OMELET STATION

Fresh Omelets made to order

## CARVING STATION

Roasted Horseradish Rubbed Angus Prime Rib

*Classic Au Jus, Horseradish Cr me*

Slow Roasted Leg of Lamb

*Garlic & Rosemary Sauce*

## ENTR ES

Egg Benedict

*Canadian Bacon, Hollandaise*

French Toast

*Chantilly Cream, Maple Syrup*

Herb Marinated Chicken Breast

*Spring Succotash*

Roasted Atlantic Salmon

*Citrus Brown Butter Sauce*

Saut ed Gnocchi

*Wild Mushrooms, Cippolini Onion, Asparagus,*

*Lemon Basil Butter Sauce*

Buttermilk Mashed Potatoes

*Roasted Garlic & Thyme Gravy*

Medley of Broccoli, Cauliflower, and Carrots

## BAKERY

Osthoff Dinner Rolls, Sourdough Bread,

French Baguette

## DESSERTS

Individual Cream Puff w/ whipped cream filling and  
powdered sugar

Lemon Mascarpone Cakes with Lavender garnish

Espresso Pots de Cr me

Sugar cookies with floral decorations

Trio of Mini Tarts

*White Chocolate Mousse with Mixed Berry Tart*

*Pecan Tart*

*Dark Chocolate Silk Tart*



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