

Mother's Day Brunch

May 12, 2019 (7:00am - 11:00am)

Wine & Drinks

Mimosas
Prosecco
White Wine Spritzer
Martinelli's Sparkling Apple Juice

First Course

Fresh fruits
Yogurts
Oatmeal, cereals, bread, english muffins, bagels, croissants
Artichoke and sundried tomato quiche
Eggs benedict (& avocado benedict)
Homestyle fried potatoes with sauté onions & bell peppers
Sausage & vegetarian sausage
Scrambled eggs
Crab cakes with roasted red pepper coulis on the side

American Artisan Cheese & Classic Favorites

Gourmet cheese display
Sliced salami and mortadella
Dried apricots & nuts
Sliced baguettes, crackers, bagels
Marinated asparagus platter

Carving Station

Roast New York sirloin, au jus, creamed horseradish sauce
with assorted rolls & slider buns

Seafood

shrimp cocktail & cocktail sauce
Smoked salmon platter with cream cheese, sliced tomatoes, caper, sliced red onions
on the side

Salads

Power berry salad with blackberries, strawberries, blueberries, mangos, quinoa and honey dressing with basil and mint

Spring greens salad with grilled chicken, asparagus, peas, salad greens, banza chickpea high protein pasta, chevre cheese, pistachios, basil, mint, chive served with basil/mint dressing

Waffle Station

with strawberries, blackberries, bananas, Nutella, whipped cream, chocolate syrup, waffle syrup

Desserts

Quark Apple Pie

Cannoli's filled with mascarpone cheese served with berries

Jill's house made chocolate cake

House made Lake Tahoe cookies for each Mom

Call for Reservations 530.583.4242