

mother's day brunch

Diamond Ballroom — Sunday, May 9th 2021 11:00am – 3:00pm



— cold stations —

Artisanal Cheese — Traditional Accompaniments

Salami Bar — Sliced Antipasto, Cold Cuts + Pickled Mustard

Mesclun Salad — Cherry Tomato, Cucumber, Carrots, Onion + Champagne Lemon Vinaigrette

Caesar Salad — Garlic Herb Croutons, Parmesan Reggiano + Creamy Caesar Dressing

Roasted Beets + Chevre — Goat Cheese + Cumin Citrus Dressing

Crab Salad — Lemon, Spanish Onion + Cilantro

Fruit Kababs

— freshly baked —

Whipped Butter, Flavored Cream Cheese + Jams

Breakfast Breads | Pound Cakes | Bagels | Chocolate Croissants

— seafood station —

Cocktail Sauce, Mignonette Sauce + Lemon Wedges

Shrimp | Mussels | Oysters

Smoked Salmon + Trout — Red Onion, Capers, Eggs + Dill Cream Cheese

— hot buffet —

Za'atar Baked Eggs

Roasted Root Veggie Frittata

Balsamic Chicken — Artichoke, Tomatoes + Roasted Garlic

Flounder Veracruz — Spinach + Lemon Velouté

Flank Steak Salsa Verde — Charred Onion + Pickled Peppers

Salmon Piccata — Vegetable Capri

Slow Cooked Pork — Plum Sauce

Braised Short Ribs — Red Wine Demi

Eggplant Parmesan

Mediterranean Chicken

— carving station —

Prime Rib of Beef — Horseradish Cream + Au Jus

Pineapple Glazed Ham

— sides —

Roasted + Mashed Potatoes

Roasted Green Beans

Herbed Roasted Veggies

Broccoli + Asparagus

Rice Pilaf

Seafood Paella

— pasta station —

Penne + Cavatelli — Bolognese + alla Vodka

Chicken Alfredo

Shrimp Scampi

— pastry table —

Fruit Tarts | Petits Fours | Chocolate Cake | Cannoli

Fruit Salad | Eclairs | Cupcakes | Cheesecake

— for the kids —

Mac + Cheese

Chicken Tenders + Fries

Mini Franks in Blanket

Beef Sliders



Adults — \$53 per person | Ages 4 - 11 — \$24 per person | 3 & under are free {plus tax and service charge}

Reservations are required, please call 844.486.7568. Space is limited.