



## Mother's Day Champagne Brunch

Live Chef's Omelet Station  
Fine herb scrambled eggs with cheddar cheese  
Country seasoned breakfast potato with peppers and onions  
Hardwood smoked bacon  
Oven roasted chicken apple sausage  
Velvet cheese blintzes with mixed berry compote  
Eggs Benedict with classic hollandaise  
Freshly baked breakfast danish, buttery croissants, and house made muffins

### From the Carvery

Dry herb steamship round of beef with au jus  
Served with fresh baked artesian rolls  
and creamy horseradish

### Gourmet Macaroni and Cheese Made to Order

Your choice of lump crab, shrimp, asparagus, sliced mushrooms, peas, bleu cheese, goat cheese,  
California white cheddar, truffle oil

### Display of Smoked Fish

Selection of salmon, albacore, and trout  
Tomato, cucumber, cream cheese, lemon,  
caper berries, red pickled onion,  
chipotle carrot, bagels

### Beverages

Freshly brewed Starbucks Coffee  
Premium Tazo teas and a selection of freshly squeezed juices

### Bustamante's Chocolate Fountains

Whole local strawberries  
Marshmallows  
House made Rice Krispy treats  
Freshly baked sugar cookies  
Petit mini cakes  
Sliced pineapple

### House made Trifle Display

Strawberry  
Chocolate brownie  
Peach melba  
Mascarpone lemon  
Hazelnut Nutella

**Adults: \$65.00 per person**  
**Bottomless Champagne: Additional \$15.00 per person**  
**Children (ages 5-12): \$30.00 per person**