

Treat Mom to Our Elegant



Mother's Day Champagne Brunch

Sunday, May 14, 2017 ~ 10AM to 1:30PM

Fresh Squeezed Orange Juice ~ Champagne ~ Mimosas

Baked Mini Brie with Raspberry Chipotle Glaze & Toasted Almonds

“Bread & Cie” Breakfast Pastries

Artisanal Cheese Board with Sliced Baguettes & Assorted Crackers

Whole Poached Atlantic Salmon with Traditional Garnishes

Salad Station:

California Caesar featuring Avocado & Baby Heirloom Tomatoes

Toasted Quinoa Salad with Asparagus & Baby Tomatoes

Wild Baby Arugula & Spinach Salad featuring shaved fennel, pickled red onion, carrots, cauliflower & ginger dressing

Gourmet Spring Greens with House Made Fig Vinaigrette or Chef Ed's Cilantro Dressing

Seasonal Fresh Fruit & Berry Display

Carving Station:

Chili Roasted Turkey Breast... Roasted Garlic Aioli & Cranberry Sauce

Roasted Pork Tenderloin...Hoisin BBQ Sauce

Hot Buffet:

Mushroom & Roasted Red Pepper Breakfast Strata

Assorted Seasonal Vegetables

Dessert Station:

Made to Order Bananas Foster Flambé

Pistachio Mousse Parfait

Faculty Club Fudgies

Chef Ed's House Recipe Petite Cookies

Ice Cream Sundae Bar

Adults \$39.95

Children (under 12) \$19.95

For Reservations please call 858-534-0876

Cancellation Policy: Reservations must be cancelled at least 24 hours in advance to avoid charges.