



MOTHER'S DAY BRUNCH

Sunday May 14th, 2017

CHARCUTERIE AND ANTIPASTO BOARD

WOOD OVEN PIZZA ON THE PATIO

SPICY SOPRESATTA, ARUGOLA, SHAVED PARMIGIANO MARGHERITA

SALAD BAR

RED & GOLDEN BEETS WITH GOAT CHEESE & SPICY PECANS

KALE WITH CRANBERRIES, SULTANAS, PINE NUTS

MAPLE VINAIGRETTE, PECORINO

ENDIVE & RADICCHIO WITH BARTLETT PEARS & CAMBOZOLA CHEESE

CALIFORNIA GREENS WITH BALSAMIC VINAIGRETTE

VEGETABLE STATION

MINI STUFFED SWEET PEPPERS

MINI JAPANESE EGGPLANT PARMIGIANO

NU RED POTATOES STUFFED WITH SOUR CREAM, BACON, AND CHIVES

SWEET PEAS AND MUSHROOMS

PASTA

RIGATONI WITH CHERRY TOMATOES & FRESH BASIL

LOBSTER FILLED RAVIOLI WITH A LIGHT TOMATO CREAM AND COGNAC SAUCE

PAELLA WITH SHRIMP, CHICKEN AND SAUSAGE

CARVERY

HONEY GARLIC MARINATED FLANK STEAK CHEF CARVED

ROTISSERIE CHICKEN WITH SPANISH PAPRIKA

VEAL MILANESE

ASSORTED SWEETS AND FRESH FRUIT

CHÂTEAU LE PARC SIGNATURE ITALIAN GELATO CART

BEVERAGES

SOFT DRINKS, COFFEE, TEA, ESPRESSO, RED & WHITE WINE

PROSECCO WELCOME COCKTAIL

DETAILS

\$65.00 ALL INCLUSIVE \$45.00 CHILDREN (AGES 4-12)

PAYMENT METHODS - CASH OR CREDIT (VISA & MASERCARD ONLY)

SEATING TIMES -12:00, 12:30 & 1:00