



**Join us for a Special**

# **Mother's Day Champagne Brunch**

## **Menu**

### **Teak Catering**

#### **Pasta & Omelette Bar**

Made-to-Order with These Ingredients:

Diced Ham, Turkey, Tomatoes, Onions,  
Olives, Bay Shrimp, Matchstick Vegetables,  
and Marinara or Alfredo Sauce,  
Topped with Parmesan Cheese, Chili Flakes,  
Pico de Gallo and Much More...

#### **Carving, Chafers and Salad**

Rosemary-Roasted Beef Prime Rib with  
All the Trimmings, Roasted Turkey Breast  
with Honey Mustard, Maple Bacon, Chicken  
Sausage, Potatoes Lyonnaise with Parmesan  
Cream Sauce, Salad of Baby Greens with  
Balsamic Vinaigrette

#### **Breakfast Pastries Dessert Station**

Bagels with Lox, Onion, Capers, and Cream  
Cheese; Breakfast Pastries; Seasonal Fresh Fruit;  
Assorted Mini-Cupcakes; and Lemon bars

#### **Includes**

Coffee, Tea, Lemonade, Juices  
and Champagne

## **Sunday**

## **May 13, 2018**

**Serving from 10:00 am to 1:00 pm**

### **Reservations by May 5th**

**Adults \$25 Kids (5 - 10) \$12.50**  
**(4 and under eat free!)**

### **After May 5th**

**Adults – \$30 Kids (5 - 10) \$12.50**  
**(4 and under eat free!)**

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**Online: [abyc.org](http://abyc.org)**

### **Please Let Office Know:**

- **Total Number in Your party**
- **Total Number of Mothers in Your party**