# Mother's Day Menu

Sunday, May 14th, 2017

# The Breakfast Table

Freshly Baked Breakfast Pastries Cauliflower with Baby Kale and Goat Cheese Frittata Peppered Bacon and Chicken Sausage Yukon Gold Hash Browns Seasonal Fresh Fruit with House Made Fruit Compotes

# **Breakfast Stations**

Omelets Prepared to Your Liking Choose from peppers, onions, ham, cheese, tomato, bacon and broccoli Hot Griddle Station – Made to order pancakes with your choice of toppings and Fresh Made Brioche French Toast

## Grande Garde Manger

Portabella Mushroom Salad Feta Watermelon Salad with Wild Arugula Broccoli Cashew Salad Spring Vegetable Salad - Asparagus, Peas and Radishes Black Bean and Quinoa Salad with Cilantro and Lime Antipasto with Sliced Cured Meats and Sausages, Cheeses and Bread Middle Eastern Specialties with Red Pepper Hummus, Olives, Baba Ghanoush, Tabbouleh, Couscous Salad with Golden Raisins and Potato Salad with Mesquite Scented Ranch Dressing, Black Olives and Eggs Chef's Greens

# Seafood/Raw Bar

Shrimp Cocktail, Caribbean Seafood Salad Oysters and Clams Pastrami Smoked Salmon with Toast Point and Garnishes

## **Hyatt Soup Station**

Broccoli Cheddar with Sherry

## **Chef's Carving Station**

Grass Fed Flat Iron, Herb Crusted and Red Wine Demi-glace Berkshire Porkloin, Char Sui Glazed, Crispy Slaw

## **Something Special**

Buttermilk Fried Chicken Breast, Mesquite Ranch and Spicy BBQ Roasted Flounder, Lemon Caper Butter Haricot Verts, Tomato Bruschetta Paella Rice

#### Dessert

Displayed Mini Desserts, Panna cotta, Tiramisu, Assorted Fruit Crisp, Petit Fours, Chocolate Treats, Cakes, Fresh Fried Donuts and Many More Indulgences

> \$65++ for Adults, \$25++ for Children Ages 13 and Under Price does not include tax and gratuity Reservations are required A customary 18% gratuity will be added for parties of 6 or more Seating 11AM- 2:30PM

