



HAYES MANSION
SAN JOSE

MOTHER'S DAY GRAND BRUNCH

Breakfast Entrees

Assorted Fresh Baked Breakfast Pastries

Chef's Omelet Station ~ Delectable Array Of Toppings

Scrambled Egg ~ Parsley & Chive

Belgian Waffle ~ Berries & Chantilly Cream

Cream Cheese & Raisin Blintz ~ Berry Coulis

Apple Wood Smoked Bacon & Chicken Apple Sausage
Links

Traditional Poached Eggs Benedict ~ Mansion Hollandaise

Home Fried Golden Yukon Potatoes ~ Sweet Peppers &
Bermuda Onions

Cold Selections And Salads

Seasonal Fresh Fruit & Berries

Imported & Domestic Cheese ~ Assorted Crackers &
Herbs Crostini

Tender Baby Field Greens ~ Assorted Dressings

Fresh Hearts Of Romaine Caesar Salad ~ Focaccia Crou-
tons ~ Parmesan

Assorted Smoked Cured Meats & Salami ~ Condiments
& Bread Sticks

Assorted California Roll & Sashimi
Wasabi ~ Soy Sauce ~ Pickled Ginger

Grilled Calamari & Shrimp & Asian Slaw Salad

Maple Smoked Duck Breast & Candied Walnut

Vine Ripe Yellow & Red Tomato & Fresh Buffalo
Mozzarella Salad

Seafood Selections

Smoked Salmon ~ White Fish ~ Trout - Bbq Eel

Traditional Toppings ~ Mini Bagels ~ Cream Cheese ~
Spicy Cocktail Sauce

Raw Bar

Chilled Dungeness Crab Legs ~ Green Lip Mussels ~
Black Tiger Prawns

Buckley Bay Oysters On The Half Shell ~ Cucumber
Shallot Mignonette

Hot Entrees

Pork Tenderloin Medallion Wrapped In Prosciutto
Currant Madeira Reduction And Gorgonzola Cheese Atop

Pan Seared Furikake Crusted Mahi-Mahi Filet
Shiitake~ Pineapple ~ Teriyaki Glaze

Roasted Chicken Roulade With Mushroom, Arugula,
Roasted Bell Pepper & Boursin Cheese
Sherry Cream Sauce

Steamed Fresh Spring Vegetable Medley

Saffron Rice Pilaf With Dried Fruit & Pistachio

Rigatoni Pasta With Roasted Vegetables - Artichoke,
Olive And Tomato Ragout

Carving Station

Three Peppered & Shallot Crusted Black Angus Rib Eye
Of Beef

Porcini ~ Madeira Jus

Poached Atlantic Salmon Roulade

Tarragon, Crawfish & Scallop Mousse

Brandy Lobster Crème Reduction

Honey Baked Ham With Whole Grain Mustard Demi

Desserts

The Mansion's Delectable Array Of
Miniature Desserts ~ Specialty Gourmet Cakes ~ Tortes

\$78.95/ADULTS-\$65.95/SENIOR-\$25/CHILD 6-12 YEARS

20% Service Charge and 9.25% Sales Tax are not included in the menu pricing above