

Mother's Day Sunday Champagne Brunch

May 8th, 2022 11:00 am – 2:00pm

Enjoy Live Piano with David Byrd

SOUP & SALADS

SOUP DU JOUR
COMPOSED HARVEST SALADS
COMPOSED CAESAR BOWLS
CAVATAPPI PASTA SALAD
FRUIT KABAB
CAPRESE STACK
ANTIPASTO DISPLAY

SEAFOOD

INDIVIDUAL SHRIMP COCKTAILS
PESCADO CEVICHE TOSTADA
HOUSE LOX & SMOKED SALMON DISPLAY
SUSHI DISPLAY

BREAKFAST FARE

HONEY HAM • POTATO CASSEROLE SCRAMBLED EGGS WITH CHEESE

PANCAKE BAR

(Strawberries, Blueberries, Bananas, Pineapples, Walnuts, Sprinkles, Nutella, Chocolate Chips, Maple Syrup, Honey, Agave, Chocolate Syrup, Carmel, Powdered Sugar & Cinnamon).

OMELET STATION

CHOICE OF WHOLE EGGS, EGG WHITES, CHEESE BLEND, HAM, BACON, ONIONS, MUSHROOMS, BELL PEPPERS, TOMATO'S, JALAPENO & SPINACH

CARVING STATION

CHILI RUBBED STRIPLOIN DEMI-GLACE, HORSERADISH CREAM

ENTREES

CITRUS GLAZED SWORDFISH CHICKEN PICCATA

SIDES

ROASTED GARLIC MASHED POTATOES HARICOT VERT

KIDS BUFFET

CHICKEN STRIPS • MAC & CHEESE SPAGHETTI & MEATBALLS • TATOR TOTS

DESSERT

DECADENT DISPLAY OF AWARD-WINNING SWEET SHOPPE DESSERTS

SUNDAE BAR
OLD FASHIONED CHOCOLATE CAKE
ERICA'S FAMOUS BUTTER CAKE

ADULTS \$60.00 • CHILDREN \$20.00 ~PRICE INCLUDES TAX~ FOR RESERVATIONS CALL 417-243-1736

~EXECUTIVE CHEF WAYD LOVAAS~