

Mother's Day

Brunch Buffet in the Grande Ballroom

Sunday, May 13, 2018, 10:00 a.m. to 3:00 p.m.

Adults \$68 13-18 yrs..... \$28 6-12 yrs \$20

Children 5 and under FREE
plus tax and gratuity

Call 480-951-5170 for your reservation

FROM THE SEA

Jumbo Tiger Shrimp

Spicy Remoulade, Traditional Cocktail Sauce,
Lemon, Mini Tabasco

Sushi Station

California Roll, Spicy Tuna Roll, Philadelphia Roll,
Dynamite Roll, Assorted Rainbow Sushi

FROM THE GARDEN

Tropical Fruit Salad

with Arizona Honey Mint

Mason Jar Parfaits

Greek Yogurt, Granola, Blueberries,
Raspberries, Shredded Coconut

Arugula, Grilled Peach, Blueberry, Goat Cheese Salad

with Honey Dressing

Strawberry Mozzarella

Pasta Salad with Balsamic
Dressing

BRUSCHETTA, FLATBREADS, LETTUCE WRAPS

Bruschetta

Sweet Pea and Feta Crostini
Strawberry and Basil

Flatbreads

Summer Peach, Balsamic
Aged Pancetta, Apple, Arugula
Mixed Berry and Mascarpone

Lettuce Wraps

Spicy Korean Chicken, Asian Vegetable
Chipotle Rock Shrimp

BREAKFAST

Scrambled Eggs with Fresh Herbs and Cheddar Cheese on the side

Crunchy French Toast - Butter, Maple Syrup, Strawberries, Blueberries, Bananas, Peanut Butter, Whipped Cream
Boar's Head Thick Cut Bacon, Breakfast Sausage

Southwest Potato Hash - Red Potatoes, Peppers, Hatch Green Chilies, Cheddar Cheese
Assortment of Freshly Baked Muffins, Pastries, Monkey Bread

OMELET STATION

Hickman's Family Farms Eggs, Egg Whites

Bacon, Ham, Chorizo, Onions, Sliced Mushrooms, Spinach, Hatch Green Chilies, Diced Bell Peppers, Cheddar Cheese,
Feta Cheese, Charred Jalapeños, House-made Salsa, Salsa Verde

ROASTED AND CARVED

Slow Smoked Herb Crusted Prime Rib - Horseradish Cream, Au Jus

TACO CART

Grilled Carne Asada Steak, Green Chili Chicken Machaca, Grilled Rock Shrimp
Guacamole, Cilantro, Onion, Fire Roasted Salsa, Tomatillo Aguacate Salsa, Heirloom Pico

Vegetable Empanada with Cilantro Crema

Green Chili Tamales with Smoked Chili Salsa

SAUTÉ STATION

Petite Steak - Leeks, Truffle Compound Butter

Chicken - Wild Mushrooms, Madeira Reduction

Macaroni and Cheese

Lump Crab Meat, Smoked Ham, Wild Mushrooms, Roasted Corn, Sundried Tomatoes,
Fresh Garlic, Hatch Green Chilies, Spinach, Sweet Peas
Assorted Pastas & Assorted Cheeses

Green Chili Dauphinoise Potatoes

Seasonal Vegetables

sautéed with, Garlic, Shallots, Herbs, Red Wine

Saffron Rice Pilaf

THE SWEET THINGS

Assorted Mini Petit Fours, Cake Pops,
Cream Puffs, Mini Pastries, Truffles

CREPE STATION

Bananas Foster Crepe
Sliced Bananas, Nutella, Bacon Jam
Caramel Sauce and Whipped Cream

CHILDREN'S BUFFET

Chicken Tenders - Barbeque Sauce,
Ranch Dressing

Bow Tie Pasta with Marinara Sauce
Assorted Cookies, Custom Pudding Cups

Milk, Chocolate Milk, Apple Juice

Assorted Berries and Grapes
Carrot, Celery and Cucumber Sticks
Mini Pancakes and French Toast Sticks
with Maple Syrup

BEVERAGES

Mimosas - Traditional, Ruby Red Grapefruit

ROC2 Coffee, Herbal Teas, Fresh Squeezed Orange Juice, Soft Drinks



THE SCOTTSDALE
PLAZA
RESORT