

Mother's Day Brunch

at Chaminade Resort & Spa

May 13th, 2018 | 9am-3pm | \$66.95* Adults | \$18.95* Children 6-12 | Under 6 Dine Free

Assorted Sliced Fruits & Berries

California Lettuces With Condiments & House Made Dressings

SEAFOOD BAR

Teriyaki Salmon Sides With Wasabi Aioli
Dungeness Crab Legs
Smoked Fish Display
Citrus Marinated Green Lip Mussels
Marinated Prawns With Chipotle Cocktail Sauce

Asparagus With Caramelized Shallots & Crumbled Feta

Imported & Domestic Cheeses

Roasted Vegetable Platter

Caprese Platter – Tomatoes, Polenta, Mozzarella, Basil

Limestone Lettuce With Macadamia Nuts, Papaya, & Mango. Smoked Goat Cheese, California Balsamic Vinaigrette

Whole Leaf Caesar With Herb & Garlic Croutons

FROM OUR CARVERY

Roast Prime Rib With Au Jus

Bourbon Glazed Honey Ham

Salmon Wellington With Mushroom Duxelle

OMELET STATION

Omelets Made To Order

ENTREES

*Tax & gratuity additional

Jalapeno BBQ Glazed Chicken Wings

Belgian Waffles With Whipped Cream, Apple Compote & Fresh Berries

Fresh Cheese Blintzes With Raspberry Coulis

Scrambled Eggs With Fresh Herbs

Miniature Sundried Tomato & Olive Quiche

Traditional Eggs Benedict

Hickory Smoked Bacon

Link Sausages

Griddled Mixed Medley Potatoes

Roasted Chicken Breast Stuffed With Spinach & Caramelized Onion, Whole Grain Mustard Cream

Mahi Mahi, Spicy Cucumber Relish

Raviolis With Porcini Cream, Fried Leeks, Wild Mushroom Sauté

Seasonal Vegetables

DESSERT

Array Of Freshly Baked Pastries & Breads
Pastry Chef's Dessert Display
Ice Cream Sundae Station
Chocolate Fondue

CHILDREN'S MENU

Chicken Strips & Matchstick Fries
Miniature Pancakes
Mac & Cheese

Special Event Valet Parking \$20 Per Vehicle, Self-Parking Complimentary