

Mother's Day Brunch

at Chaminade Resort & Spa

May 12th, 2019 | 9am-3pm | \$65* Adults | \$20* Children 6-12 | 5 & Under Dine Free

*Tax & gratuity additional

SALADS AND APPETIZERS

California Greens with Specialty Accompaniments and Dressing

Butter Lettuce and Strawberry Salad

Butter Lettuce Wedges, Strawberries, Candied Walnuts, Grape Tomatoes, Goat Cheese, Citrus Vinaigrette

Heirloom Tomato Caprese Salad

Cherry Heirloom Tomatoes, Marinated Fresh Mozzarella, Basil, Aged Balsamic Vinegar

Tea Sandwich Trio

Chicken Waldorf Salad in Profiterole
Cucumber Sandwich on Brioche with Hard Boiled Egg and Tomato
Smoked Salmon Mousse on Seven Grain Bread with Red Onion and Capers

Summer Vegetable Display

Grilled Squash, Zucchini, Onions, Peppers and Asparagus
Roasted and Marinated red and Yellow Peppers
Artichoke Heart Salad with Hearts of Palm, Chives, Cucumbers and Avocados

Domestic and Imported Cheese Board

Dry Fruits, Nuts, Preserves, Grapes and Berries
Artisan Crackers, Sliced French Bread
Baked Brie en Croute

Chaminade Seafood Display

Spice Rubbed Roasted Salmon with Vodka Crème Fraiche
House Smoked Salmon with dill cream cheese and capers
Crab Louie Salad
Spicy Shrimp Cocktail
Lobster Salad Crepes
Scallop and Snapper Ceviche

OMELET AND EGGS BENEDICT STATION

Omelets made to order with bacon, ham and spring vegetables

Trio of Eggs Benedict prepared to order:

Classic Eggs Benedict with Canadian bacon and Hollandaise on English Muffin
Eggs Florentine on Vine Ripe Tomato with Spinach Alfredo
Crab Cake Benedict with Remoulade and Creole Hollandaise

KID'S BUFFET

Macaroni and Cheese
Chicken Tenders with Ranch
Carrot and Celery Sticks with Ranch Dip
Fruit Salad
Smucker's PB&J Uncrustables
Decorate your own Flower Sugar Cookie for MOM

BREAKFAST BAR

Scrambled Eggs with cheese, sour cream and Salsa de Amor
Herb Roasted Breakfast Potatoes
Bacon and Link Sausage
Belgian Waffles and Thick Cut French Toast
Warm Strawberry Sauce, Bananas Foster Syrup, Whipped Cream and Maple Syrup

Boulangerie and Patisserie

Local Organic Sliced Bread Toast, Bagels and English Muffins
Danishes, Muffins and Breakfast Breads
Whipped and Flavored Butters and Cream Cheese

House Made Granola Station

Dry Fruit, Raw Assorted Nuts, Yogurts, Almond Milk and Overnight Oats

Seasonal Fruit Market Stand

Pineapple, Melons, Grapes, Local Berries, Tropical Fruits

ENTREES AND ACCOMPANIMENTS

Grilled Swordfish

Faro Risotto, Grilled Lemons, Romanesco Sauce

Chicken Bon Femme

Wild Mushroom, pearl onions, pancetta and potato ragout, Porcini Cream

Croque Monsieur

French ham, Dijon and Gruyere Grilled Cheese, crispy spinach and Bechamel

Cheese Mosaic Ravioli

Pomodoro Sauce, Fresh Basil and Oregano, shaved Parmesan

Wild Rice Pilaf

Roasted Vegetable Strudel

Goat Cheese Cream

Broccolini, Baby Carrots, and Braised Wild Mushrooms

CARVING BOARD

Prime Rib of Beef

Au Jus, Horseradish Cream, Yorkshire Pudding

Coho Salmon en Croute

Dill Crème Fraiche, Roasted Lemon Vinaigrette

OUR PASTRY CHEF'S MOTHER'S DAY DESSERT

DISPLAY

Cakes, Cookies, Pies, Tarts, Mousses and Other Assorted Confectionaries
Chocolate Dipped Strawberries

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