



Mother's Day Brunch at Chaminade Resort & Spa

May 14th, 2017 | 9am-3pm | \$65.95* Adults | \$18.95* Children 6-12 | Under 6 Dine Free

*Tax And gratuity additional

Assorted Sliced Fruits And Berries

California Lettuces With Condiments And House Made Dressings

Seafood Bar

Teriyaki Salmon Sides With Wasabi Aioli

Dungeness Crab Legs

Smoked Salmon Display

Citrus Marinated Green Lip Mussels

Marinated Prawns With Cocktail Sauce

Asparagus With Caramelized Shallots And Crumbled Feta

Imported And Domestic Cheeses

Roast And Marinated Artichoke Platter

Caprese Platter – Tomatoes, Polenta, Mozzarella, Basil

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

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

Pineapple BBQ Glazed Chicken Wings

Belgian Waffles With Apple Compote And Fresh Berries

Fresh Cheese Blintzes With Raspberry Coulis

Scrambled Eggs With Fresh Herbs

Miniature Sundried Tomato And Olive Quiche

Traditional Eggs Benedict

Hickory Smoked Bacon

Link Sausages

Griddled Mixed Medley Potatoes

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

Mahi Mahi, Spicy Cucumber Relish

Cheese Ravioli, Porcini Cream, Fried Leeks, Wild Mushroom Sauté

Seasonal Vegetables

Dessert

Array Of Freshly Baked Pastries And Breads

Pastry Chef's Dessert Display

Ice Cream Sundae Station

Chocolate Fondue

Children's Menu

Chicken Strips And Matchstick Fries

Miniature Pancakes

Mac And Cheese

Special Event Valet Parking \$5 Per Vehicle, Self-Parking Complimentary