



## ***Mothers Day Champagne Brunch***

**10:00AM – 4:00PM**

***Champagne Served Throughout Brunch  
Chilled Juices, Milk, and Soda  
Mimosa and Bloody Mary Bar - Made to Order***

### **Appetizer and Salad Buffet**

Sliced Fresh Fruit with Yogurt Dip, North American Smoked Salmon, Trout, and Herring, Peel 'n Eat Shrimp, Assorted Sushi, Imported and Domestic Cheeses, Poached Salmon with Cucumber Dill Green Mustard Sauce, Assorted Terrines and Pates with English Chutney. Chilled Lemon Infused New England Mussels, Key Lime Glaze, Salad Nicoise: Mesclun Greens, Tuna, Green Beans, Hard Cooked Eggs, Ripe Olives, Bell Peppers and Beef Steak Tomatoes, Spinach and Gorgonzola Salad, Tortellini Salad, Classic Caesar Salad, Ambrosia Salad: Apples, Mandarin Oranges and Coconut, Crème Fraiche, Sweet and Sour Cucumber and Beef Steak Tomato Salad, Chicken and Melon Salad, Tarragon Dressing, Cornucopia of Fresh Fruit, Berries, and Melons, Fresh Pastries and Muffins, Assorted Fresh Pastries, Croissants, N.Y. Flat Bread, Assorted Muffins, Danish and an Assortment of Fresh New York Style Bagels

**Salad Buffet:** A Variety of Lettuce to Include: Mixed Green Salad, Two Salad Dressings, An Array of Fresh Toppings to Include: Cucumbers, Carrots, Tomatoes, Olives, Cheddar Cheese, Broccoli Florets & Croutons

### **Buffet**

**Fresh Baked Ham with Tropical Pineapple Glaze**

**Quiche du Jour**

A Deep Dish Shell Filled with Only the Freshest Ingredients

**Stuffed Flounder Imperial**

Broiled Crab Imperial Stuffed Flounder Roulade, Broiled then Glaze with a Light Chardonnay cream sauce

**Seafood Newburg**

Tender Gulf Shrimp, Lump Crabmeat and Large Sea Scallops, Simmered in a Rich Shrimp Veloute Sauce

**Chicken Mendenhall**

Sautéed Boneless Chicken Breast, topped with a Zesty Reduction of Dijon Mustard, Wild Mushrooms and Green Peppercorns

**Starch and Vegetable**

Classic Wild Rice, Home Fried Potatoes and Green Beans Almandine

**Country Sausage & Bacon**

**Cream Brulee French Toasted**

Fresh sweet lemon poppy bread, Dipped into a Batter of Only the Finest Cream, Eggs Yolks and Vanilla Syrup. Caramelized Golden Brown

**Classic Eggs Benedict with a White Wine Mornay Sauce**

### **Action Stations**

**Carving Station with Prime Rib / Fresh Turkey Breast**

**Pan Seared Jumbo Lump Crab Cake Station/ Crab Dip**

**Mendenhall Signature Omelet Station**

**Tri- Colored Tortellini Alfredo**

**Beverages:**

Coffee, Decaffeinated Coffee, and Herbal Teas (*Served Tableside*)

**Assorted Dessert Buffet**

Featuring: Flambéed Bananas Foster and a Wide Array of Cakes, Baked Miniature Desserts, Italian Pastries and Hot Apple Cobbler

**Chocolate Fondue Station**

Featuring: Fresh Strawberries, Marshmallows, Pretzel Rods, Assortment of Cookies, Rice Crispy Treats & Pirouette Cookies

***\$31.95 per person \$14.95 for children under 12***

***Complimentary for Children under 4***

**All Prices Are Subject to Tax and Service Charge**