



Mothers Day BRUNCH

Carving Station

CITRUS & HERB ROASTED PRIME SIRLOIN - carved to order
spring chimichurri, pink peppercorn jus

SLOW-ROASTED HONEY-LAVENDER GLAZED HAM
whole-grain mustard cream, pineapple relish

Breakfast Station

OMELET STATION - made to order
farm-fresh eggs, selection of seasonal vegetables,
cheeses, breakfast meats

SCRAMBLED EGGS - chives

APPLEWOOD SMOKED BACON & SAUSAGE LINKS

O'BRIEN BREAKFAST POTATOES
roasted potatoes with peppers, onions, herbs

WAFFLE STATION
maple syrup, berries, whipped butter, assorted toppings

LOBSTER BENEDICT
butter-poached lobster, toasted English muffins, soft-
poached eggs, wilted spinach, hollandaise, fresh chives

Specialty Stations

CHILLED SEAFOOD DISPLAY
shrimp, crab legs, classic cocktail sauce, citrus, lemon

MEAT & CHEESE GRAZING STATION
curated selection of artisan cheeses, cured meats,
crackers, fruit, accompaniments

BUILD-YOUR-OWN PASTA STATION
Chef-tossed pasta, rotating sauces, seasonal vegetables,
fresh herbs, parmesan

Salad Stations

SPRING PEA & BURRATA SALAD
sweet spring peas, creamy burrata, fresh mint, lemon
vinaigrette, chili oil drizzle

LEMON ORZO PRIMAVERA
orzo pasta, shaved asparagus, english peas, blistered
cherry tomatoes, fresh dill, lemon zest, feta

TUSCAN TOMATO CAPRESE
ripe tomatoes, fresh mozzarella, torn basil,
extra-virgin olive oil, sea salt, cracked black pepper

BABY GEM CAESAR SALAD
baby gem lettuce, classic caesar dressing, shaved
parmesan, toasted garlic breadcrumbs, black pepper

FRESH FRUIT DISPLAY
colorful selection of seasonal fruits

Kids Table

MINI BURGER SLIDERS & FRIES

Sweet Tooth

GRAZING TABLE
assortment of mini desserts, pastries, sweet bites

The Details

SUNDAY, MAY 10

9:30-11:30AM & 12:30-2:30PM

\$65++ ADULT (11+) | \$30++ CHILD (4-10)

add Mimosas & Bloody Mary's +\$20

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