



**Mother's Day Champagne Brunch Buffet**  
**Sunday, May 10, 2009**  
**9:30 AM - 3:00 PM**

**\$48.00 Per Person\***  
**\$24.00 Kids 5-12**  
**Kids 4 and Under Free**

**Omelette Station**

Ham, Sausage, Bacon, Rock Shrimp, Smoked Salmon, Dungeness Crab, Tomato, Peppers,  
Mushrooms, Scallions, Italian Herbs, Monterey Jack, Cheddar, Swiss

**Breakfast Items**

Apple-Wood Smoked Bacon  
Pork Sausage Links  
Roasted Fingerling Potatoes, Caramelized Onions  
Eggs Benedict, Canadian Bacon Hollandaise  
Quiche Florentine & Lorraine  
Belgian Waffles & Brioche French Toast  
Warm Maple Syrup, Whipped Butter, Powdered Sugar  
Gerard's Bakery Muffins, Croissants, Danish, Donuts, Sweet Breads  
Sliced Fresh Fruit, Melons, Berries  
Smoked Salmon  
Cocktail Bagels, Cream Cheese, Capers, Egg

**Carving Station**

Herb & Mustard Crusted Leg of Lamb  
Garlic Jus  
Prime Rib of Beef  
Au jus, Horseradish, Herb Aioli  
Assorted Rolls, Buttermilk Biscuits

**Pasta Station**

Spinach & Cheese Ravioli  
Fire Roasted Tomato Sauce  
Rock Shrimp & Rotini Pasta  
Asiago, Tarragon Alfredo  
Roasted Chicken, Italian Sausage & Linguini  
Pesto Sauce  
Herb Focaccia, Bread Sticks, Red Chili Flakes, Cracked Black Pepper, Parmesan Cheese

**Iced Seafood Station**

Prawns, Crab Claws, Marinated Green-Lipped Mussels  
Oysters on the half shell  
Shrimp & Scallop Ceviche  
Lemon, Red Wine Mignonette, Tabasco, Cocktail Sauce  
Assorted Sushi & Sashimi, Pickled Ginger, Soy Sauce, Wasabi

**Entrees and Accompaniments**

Pancetta Wrapped Pork Loin  
Asparagus, Ratatouille  
  
Herb Roasted Free Range Chicken  
Roasted Potatoes, Shallot Demi  
  
Roasted Salmon Filet  
Potato Gratin, Roasted Tomato  
  
Grilled Mahi Mahi  
Whipped Potatoes, Tropical Fruit Salsa  
  
White & Wild Rice Pilaf

Grilled Spring Vegetables  
Ramps, Fiddlehead Ferns, Baby Carrots, White Asparagus

**Salads, Soup, Charcuteries & Cheese**

Caesar Salad  
Baby Romaine Hearts, Parmesan, Garlic Croutons, Classic Dressing

Salinas Valley Spring Greens  
Assorted Garnishes and Dressings

Imported & Domestic Cheese Display  
Crackers, Breads, Fresh and Dried Fruits

Antipasto Display  
Cured Meats, Marinated Vegetables, Olives

Yukon Potato Salad  
Bacon, Blue Cheese, Onion

Shaved Fennel & Shrimp Salad  
Citrus Vinaigrette

Artichoke & Clam Chowder  
Saffron Cream

Tomato Parmesan Soup  
Basil Croutons

**Desserts and Sweets**

Cakes, Tortes, Tarts, Cookies, Petit Fours, Chocolates

*\*excludes alcohol, tax, gratuity*