

# MOTHER'S DAY

## BRUNCH

### MENU

#### COLD ITEMS

Grilled "Queen Heart of Palm" with Seasonal Mixed Greens, Mushrooms,
Shaved Parmesan Cheese, Red Peppers and Avocado Ranch Dressing and Low Fat Zinfandel
"Looking Glass" Assorted Vegetables Gnocchi Salad with a House-made Pesto Dressing
"Caterpillar" Sliced Fruit Platters and Lemon Honey Dip Sauce
Yogurt "Dormouse" Bar with Sun-Dried Fruits and Berries

#### HOT ITEMS

"Cheshire's" Scrambled Eggs with Diced Tomatoes and Cheddar Cheese

\*No-Gluten Added Vegetable, Boursin Cheese "March Hare" Egg White Frittata topped with Tomato Compote

"From the River Banks" Crispy Bacon and Chicken Sausage

Oven Roasted "Walrus" Beef Tenderloin with Red Wine Demi topping with Carrots and Celery

Cheesy Yukon Gold Scalloped "The Carpenter" Potatoes with Caramelized Onions and Parsley

Assorted "Forrest's Harvest" Vegetables Ratatouille style

"Inspired from Tweedledum" Breaded Chicken Parmesan with Light Pomodoro Sauce

"Alice's Favorite" Brioche French Toast with Caramelized Bananas Foster Sauce and Berry Compote

#### "FROM THE QUIEN'S CASTLE BAKERY"

Assorted Pastry Breads (No-Gluten Added Pastries included)

Bakery Chef Dessert Selection

Passion Fruit Orange Guava Juice

Coffee, Decaffeinated Coffee, Iced Tea and Selection of Hot Teas

#### "TEA PARTY" KIDS BUFFET

"Card Painters" Sliced Fruit Platters
"Doorknob" Mickey Pasta with Cheese sauce
"Mr. Rabbit's Favorite" Baby Carrots
"Pocket Watch" Chicken Fingers
"EAT ME" Assorted Cookies and Brownies
"DRINK ME" Assorted Juices and Milks

ADULTS: \$57.95 | CHILDREN (3-9): \$32.95 Plus Tax & Gratuity

