



Mother's Day BRUNCH

Carving Station

HERB-CRUSTED PICANHA
carved to order, served with chimichurri,
creamy horseradish sauce

MAPLE-GLAZED TURKEY BREAST
with cranberry orange chutney and sage gravy

Omelet Station

with tomatoes, mushrooms, peppers, spinach,
ham, bacon, and cheese

Breakfast Station

FRESH FRUIT DISPLAY
seasonal fruits with a light honey-yogurt dip

FLUFFY SCRAMBLED EGGS

APPLEWOOD SMOKED BACON

MAPLE SAUSAGE LINKS

ROSEMARY BREAKFAST POTATOES
with caramelized onions, fresh rosemary

BUTTERMILK PANCAKES
with warm maple syrup, fresh berries, whipped butter

Kids Table

MINI GRILLED CHEESE SANDWICHES
with cheddar and mozzarella on buttery toasted bread

CREAMY MAC & CHEESE
topped with breadcrumbs

Cold and Salad Station

CHEESE AND CHARCUTERIE BOARD
artisanal cheeses, cured meats, crackers, fresh fruit

SEAFOOD DISPLAY
chilled jumbo shrimp, crab legs,
lemon wedges, cocktail sauce

SPRING GARDEN PASTA
with asparagus, peas, roasted cherry tomatoes,
bowtie pasta, creamy lemon alfredo sauce

LEMON ORZO & ASPARAGUS SALAD
with fresh dill, feta

STRAWBERRY & SPINACH SALAD
with red onions, candied pecans, goat cheese,
balsamic glaze

BROCCOLI & ALMOND SALAD
with broccoli florets, dried cranberries, toasted almonds,
creamy honey dressing

CHILLED QUINOA & CITRUS SALAD
with a mix of quinoa, orange segments,
pomegranate seeds, mint

Sweet Tooth

CHOCOLATE FOUNTAIN
with strawberries, marshmallows, and pretzels for dipping

MINI CAKES | CUPCAKES | PASTRIES

The Details

SUNDAY, MAY 12 | 9:30-11:30AM & 12:30-2:30PM

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

add Mimosas & Bellinis +\$15

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