

MOTHER'S DAY BRUNCH

Sun, May 14, 2023 • Seatings from 10 am - 1 pm •
\$90/ages 15 and up; \$45/ages 5-14; Complimentary/ages 0-4

Tetherow
Members
receive their
15% discount.

stations



CARVING STATIONS

Prime Rib with burgundy demi-glace *gf*
Smoked Salmon with caviar buerre blanc *gf*

OMELETTE STATION

Farmhouse fresh eggs / Vegetables /
Assorted meats and cheese *gf*

buffet

Mary's Chicken with jeweled rice pilaf, greens and
fine herb buerre blanc *gf*

Jamon Iberico Eggs Benedict with rosemary
English muffins and hollandaise sauce

Seared Scallops and Prawns with heirloom tomato-
citrus salsa and spring vegetable quinoa *gf/df*

Mascarpone-Stuffed French Toast with caramelized
bananas and candied hibiscus flower *v*

Caramelized Mushroom Quiche with ham, spinach
and gruyère

Mexican Street Corn Hash with sweet potato,
garbanzo, kale, black beans, poblano peppers,
and cashew crema *gf/vegan*

Fresh seasonal fruit

charcuterie

Artisan, domestic and local cheeses
Cured meats / Crackers / Pickled
vegetables

salad bar

Caesar Salad with gem lettuce, shaved
Parmesan and focaccia croutons

Spring Salad with butter lettuce,
fresh berries, chèvre and champagne
vinaigrette *gf*

Wedge Salad with bacon, tomato and
blue cheese *gf*

kids

Pancakes / Applewood smoked bacon / Fresh fruits

after your meal

INCLUDED WITH BRUNCH

Sparkly 'fairy hair' tinsel hair
decorations for all ages.

Kids arts and crafts - make mom a
special gift!

sweets

Lemon Berry Mascarpone Tart
Passionfruit Custard Cannoli
Chocolate-Berry Scone
Assorted Cupcakes



RSVP HERE

gf: gluten free *v: vegetarian*
df: dairy free

