

# MOTHER'S DAY BRUNCH

# SUNDAY, MAY 12 | 10 AM TO 3 PM | COSTA DEL SOL BALLROOM | LIVE MUSICIAN

\$110 Per Adult | \$40 Per Child 5 to 11 Years Old | 4 Years Old and Under Free | Reserve on OpenTable

#### **HOT BUFFET ITEMS**

Applewood Smoked Bacon

Tampa Benedict-Boosy Pig Cured Ham, Poached Egg, Hollandaise Lemon Ricotta Pancakes, Blueberry Compote, Maple Syrup Mini Frittata, Sundried Tomatoes, Spinach, Goat Cheese Roasted Fingerling Potato Hash Grilled Sirloin, Mushroom & Shallot Creamed Sauce

Seared Chicken Breast, Artichoke-Sundried Tomato-Caper Sauce Seafood Pasta, Shrimp, Crab, Lemon Scampi Sauce

Rigatoni Pasta, Grilled Chicken, Four Cheese Sauce

Three Cheese Potato Casserole with Caramelized Onions & Roasted Bell Peppers

Wild Rice Pilaf

Roasted Vegetable Ratatouille

# CHILLED BUFFET ITEMS

Italian Pasta Salad Heirloom Tomato & Mozzarella Salad Grilled Peaches, Honey-Balsamic, Arugula, Mozzarella Chopped Caesar Salad Yogurt Parfaits Salad Bar with Chef's Choice of Assorted Condiments Chopped Maui Wowie Shrimp Salad

Additional 18% gratuity plus 7.5% taxes will be automatically added to your check.

#### **PLATTERS**

Seasonal Sliced Fresh Fruit & Berries
Assorted Domestic & Imported Artisan Cheeses & Meats
Smoked Salmon & Traditional Condiments
Breakfast Breads, Croissants, Muffins, Bagels, Danish

### **CARVING STATION**

Maple Lacquered Norwegian Salmon Porcini & Saba Rubbed Prime Rib Bourbon Maple Glazed Pit Fired Ham

#### **ACTION STATION**

Omelet Station | Chef Crafted To Order with Array of Selections Belgian Waffle Station | Fresh Fruit & Sweet Additions

# DESSERT DISPLAY

Assorted Selection of Chef Designed Pastries & Desserts

# **BEVERAGES**

Mimosas, Bloody Mary, Soft Drinks & Juices Included Vueve Clicquot 750ml \$150 Mumm Napa 750ml \$62 Chandon Brut Rose 750ml \$52