



Mothers Day

BRUNCH

Carving and Entree Station

PINN OAKS LEG OF LAMB
garlic & herb crusted with demi glaze

BEEF TENDERLOIN
herb crusted with cognac peppercorn sauce

SEABASS
herb seared with lemon beurre blanc sauce, and
roasted vegetable israeli couscous

Omelet Station

with tri-colored peppers, onions, mushrooms, tomatoes,
spinach, ham, bacon, cheddar, and feta

Breakfast Station

AVOCADO TOAST BAR
with seasoned avocado mash, heirloom tomatoes, hard
boiled eggs, sliced onions, chopped bacon, and toasted
baguettes

THICK CUT BACON | MAPLE SAUSAGE LINKS

HERB POTATOES
with caramelized onions and peppers

EGGS BENEDICT FLORENTINE
with lemon hollandaise

SCRAMBLED EGGS

Kids Table

BAKED MAC & CHEESE | CHICKEN TENDERS

Cold and Salad Station

HOUSE SMOKED SALMON LOX
with turano everything & plain bagels, dill cream
cheese, capers, onion, and tomatoes

RAW BAR
with grilled citrus shrimp cocktail, snow crab legs, and
vodka cocktail sauce

FRESH FRUIT DISPLAY
with Pina colada Dip

PEARL CAPRESE SALAD
with cherry tomatoes, mozzarella pearls, fresh basil
tossed with balsamic glaze

BROCCOLI SALAD
with walnuts and cranberries with slaw dressing

SPRING MIX SALAD
with strawberries, blueberries, roasted red onion, goat
cheese, candied walnuts, and lemon poppy seed
vinaigrette

Sweet Tooth

DEVIL'S FOOD CAKE
with cherry jubilee sauce, and whipped cream

CHOCOLATE DIPPED STRAWBERRIES

WHITE CHOCOLATE MOUSSE
with sliced strawberries, raspberries, shaved chocolate,
vanilla bean whipped cream

CHEESECAKES | PIES | LAYER CAKES

The Details

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

\$70++ ADULT (11+) | \$35++ CHILD (4-10)

add Mimosas & Bellinis +\$15

DESTINATIONGN.COM | 262.245.7000