mother's day brunch

Canyon Ballroom at Minerals Hotel Sunday, May 11th 2025



### cold stations

Tuscan Display — Aged Cheese + Grapes, Cured + Smoked Meats, Hot + Sweet Peppers, Olives + Gherkins Mesclun Salad — Cherry Tomato, Cucumber, Carrots, Onion + Champagne Lemon Vinaigrette Caesar Salad — Focaccia Crouton, Parmesan Reggiano, White Anchovy, Creamy Caesar Dressing Roasted Beets + Chevre — Goat Cheese + Orange Citrus Dressing Sesame Soba Noodle Salad — Mango + Scallops

# freshly baked

Breakfast Breads 👌 Pound Cakes 👌 Bagels 👌 Chocolate Croissants Whipped Butter, Flavored Cream Cheese + Jams

### seafood station

Shrimp Cocktail — Cocktail Sauce + Lemon Wedges Smoked Salmon — Red Onion, Capers, Eggs + Dill Cream Cheese Sesame Crusted Ahi Tuna — Wasabi + Lime Aioli

#### carving station

Bone in Cowboy Ribeye Steak — Horseradish Cream + Au Jus Smoked Ham — Bourbon Glaze+ Pineapple Cherry Chutney

## omelette station

Chef Prepared Eggs + Omelettes — Bacon, Sage Breakfast Sausage, Home Fries

# hot buffet

Herb Crusted Salmon — Saffron Beurre Blanc Sauce Cioppino — Cod, Shrimp, Mussels, Clams + Spicy Tomato Broth Buttermilk Fried Chicken + Sugar Waffles - Chipotle Honey Sauce Pan Roasted Chicken Breast — Morel Mushroom Cream Sauce Penne Alla Vodka — Sundried Tomatoes + Peas Butternut Squash Ravioli — Hazelnut + Sage + Brown Butter

### sides

Yukon Mashed Potatoes Asparagus + Baby Carrots

for the kids Mac + Cheese Chicken Tenders + Fries

Mini Franks in Blanket



### pastrytable

Fruit Tarts & Fudge Cake Bites & Rainbow Cookies & Cannoli & Eclairs & Fruit Salad Scones  $\diamond$  Oreo Cake Squares  $\diamond$  Carrot Cake  $\diamond$  Chocolate Covered Strawberries

Adults — \$77 per person Ages 4 - 11 — \$35 per person Under 3 — FREE {plus NJ state sales tax & administrative charge} First Seating — 10:00am Second Seating — 12:30pm Third Seating — 3:00pm Reservations are required, please call 844.486.7568. Space is limited.