

# MOTHER'S DAY BRUNCH

## INVERNESS HALL

SUNDAY, MAY 12, 2019 | SEATINGS AT 9:30 AM & 1:00 PM

\$49.95 per guest | \$24.95 per child (4- 12 years of age).

Prices do not include tax and gratuity.

Member Discounts Apply.

### SOUP, SALADS AND COLD SELECTIONS

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#### White Asparagus Bisque

Garlic Croutons  
(Vegetarian & Gluten Friendly)

#### Sherry Marinated Hearts of Palm

With Tropical Fruit and Sweet Peppers

#### Traditional Caesar Salad

Croutons, Shaved Parmesan and Creamy Dressing

#### Poached Asparagus

Feta, Pine Nuts and Radicchio

#### Sesame Marinated Scallops

Udon Noodles and Snow Peas

#### Roasted Green Lip Mussels

Garlic, Tomato and Garlic

#### Tropical Fruit Display

Orange and Lime Yogurt Dip  
(Vegetarian & Gluten Friendly)

#### Selection of International and Domestic Cheeses

(Vegetarian)

#### Traditional Shrimp Cocktail Crab Clusters and Oysters

Cocktail Sauce, Peach Mignonette and Lemon Wedges  
(Gluten Friendly)

#### Citrus Honey Smoked Salmon

Traditional Accompaniments

### BUFFET FEATURES

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#### Herb Chicken Breast

Curry Carrot Reduction, Cauliflower and Golden Raisin Confetti  
(Gluten Friendly)

#### Almond Crusted Salmon

Ginger Butter and Baby Bok Choy  
(Gluten Friendly)

#### Roasted Pork Loin

Exotic Mushrooms and Zinfandel Jus

#### Seafood Ravioli

Lobster, Scallops & Shrimp in Squid Ink Dough On Top of Lobster Bisque and Shaved Parmesan  
(Vegetarian)

#### Garlic Whipped Potatoes

(Vegetarian & Gluten Friendly)

#### Steamed Potato Medley

Mixed Herb Butter

#### Festive Rice Blend

Cranberries and Slivered Almonds  
(Vegetarian & Gluten Friendly)

#### Ratatouille

Eggplant, Squash, Peppers, Onion, Zucchini and Tomato  
(Vegetarian & Gluten Friendly)

#### Bacon Pecan Brussel Spouts

(Gluten Friendly)

#### Assorted Specialty Rolls

Cranberry Orange, Herb and Sweet Whipped Butter

#### Carving and Action Stations

Rosemary Rubbed Prime Rib of Beef  
Au Jus, Horseradish

#### Carved Turkey Breast

Cranberry Relish, Mango Chutney and Peach Lemon Salsa

### BREAKFAST ITEMS

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#### Chef Attended Omelet Station with Condiments

#### Sage Sausage and Bacon Rashers

#### Farm Fresh Scrambled Eggs

Sharp Cheddar Cheese and Fresh Herbs

#### Eggs Florentine

Canadian Bacon, Spinach, Poached Egg, Hollandaise

#### Assorted Mini Quiche

#### Warm Cheese Blintzes

Blueberry Sauce

#### O'Brien Potatoes

(Gluten Friendly)

#### Assorted Danishes, Muffins and Sweet Breads

### DESSERT AND COFFEE STATION

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#### Cape May Berries

Mixed Berries Flambéed with Grand Marnier and Orange Zest over Sweet Cream Ice Cream

#### Strawberry Peach Cobbler

#### Warm Cinnamon Buns with Orange Blossom Glaze

#### Elaborate Dessert Display

Key Lime Pie, Grand Marnier Chocolate Truffle Cake, Raspberry Chocolate Mousse Cake, Caramel Cheesecake, Cherry Pie, Pecan Tart, Almond Apple Tart, White Chocolate Raspberry Mousse Cake, Mini Mixed Berry Torte, Apple Jacks, Apple Frangipane Galette, Chocolate Fraises and Pistachio Financier, Raspberry Tartelettes, Chocolate Mousse Cups

#### Sauces

Chocolate, Raspberry, Vanilla Cream Anglaise

Regular Coffee, Decaf Coffee, Assorted Teas

### KIDS BUFFET

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Macaroni and Cheese, Hamburger Sliders

Mini Crescent Dogs, Tater Tots

Chicken Tenders, Peanut Butter & Jelly

Assorted Cookies, Brownies and Rice Krispy Treats

COMPLIMENTARY MIMOSAS AND FLOWERS FOR ALL OF THE MOTHERS  
FULL BAR AVAILABLE FOR PURCHASE



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