

mother's day brunch

Canyon Ballroom at Minerals Hotel

Sunday, May 12th 2024 Two Seatings — 11:00am + 1:30pm



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

omelet station

Chef Prepared Eggs + Omelets — 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 + 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

pastry table

Fruit Tarts • Dulce Napoleon • Chocolate Rainbow Cake • Cannoli

Eclairs • Fruit Salad • Scones • Raspberry + White Chocolate Cheese Brûlée

for the kids

Mac + Cheese

Chicken Tenders + Fries

Mini Franks in Blanket



Adults — \$75 per person | Ages 4 - 11 — \$30 per person | 3 & under are free {plus tax and administrative charge}

Reservations are required, please call 844.486.7568. Space is limited.