

Mother's Day Brunch

Sunday, May, 2018

Small Plates

Oven Dried Tomato and Buratta Caprese and Balsamic Pearls
Watermelon and Aged Feta Skewers with Champagne Vinaigrette
Black and Blue Crustini
Truffled Beef Tartar with Quail Egg
Waldorf Chicken Salad on Multi-Grain Croissant

Salad Station

Baby Spinach, Romaine, Seasonal Greens, Baby Heirloom Tomatoes, Shaved Carrots, Grilled Summer Corn, Candied Pecans, Smoked Bacon Lardons, Bleu Cheese, Chopped Boiled Eggs, Red Peppers, Cucumbers, Radishes, Feta Cheese, Shaved Parmesan, Croutons
Vidalia Onion, Citrus Vinaigrette, and Balsamic Dressing

Charcuterie Corner

Imported Prosciutto, Breasola, Spicy Coppa, and Mortadella
Country Style and Vegan Pates
Cornichons, Pickled Onions
House-made Pickled Vegetables
Creole, Dijon and Blueberry Mustard

Cheese Board

Assorted Selection of Domestic Cheeses with Fruits, Nuts, Chutneys, and Crackers

Raw Bar

Chilled Louisiana Boiled Shrimp, Half Shell Oysters, Marinated Blue Crab Claws, Extra Hot Horseradish, Remoulade, Cocktail, Mignonette, and Three Mustard Sauce
Alder Smoked, Pastrami Salmon, Salmon Rilette
Chopped Egg, Dill Crème Fraiche, Capers, Shallots and Chives
Grilled Lavosh, Mini Bagels, Toaster Station

Hot Selections

Smoked Duck and Okra Gumbo, Jazzmen Rice, Pressed French Bread
Herb Seared Gulf Fish, Citrus Burre Blanc, Tropical Fruit Salsa
Cajun Fried Potato Wedges, Chili Oil with Baked Camenbert
Seasonal Baby Spring Vegetables, Maitre D' Hotel Butter
Orzo Risotto, Parmesan Lemon Thyme

Carved to Order

Coffee and Chipotle rubbed Cote de Bouef, Au Jus
Herb Butter Roasted Turkey, Orange Cranberry Marmalade, Fried Cornichons
Turkey-Neck Gravy
Tasso and Collard Greens Stuffed Pork Roulade, Creole Pork Jus
Assorted Silver Dollar Rolls

Breakfast

Made to order Free Range Eggs and Omelet Station
Fried Chicken and Waffles, Bourbon Maple Syrup and Jalapeno Honey
Applewood Smoked Bacon and Pork Sausage
Scrambled Eggs
Southern Style Biscuits and Gravy

Selection of Fresh Fruit and Berries

Sliced Fresh Fruit and Berries

For the Kids

Chicken Tenders
Macaroni and Cheese
Rice Crispy Treats
Peanut Butter & Jelly Sandwiches

Decadent Desserts by Chef Deborah

Mini Blueberry Oatmeal Crisp

Blackout Cupcakes

Key Lime Tartlet

Hummingbird Bundt Cake

Strawberry Lemon Bars

Citrus Almond Trifle

Chocolate Caramel tart

Vanilla Bean Panna Cotta

Cookies and Cream Verrine

Old Fashioned Banana Pudding

Praline Cheesecake

Mini French Pastries

Desserts Prepared to Order

Bananas Foster

Flambéed Bananas Over House Made Vanilla bean Gelato