

MOTHER'S DAY BRUNCH

Sunday, May 12, 2024
11:00 am - 2:30 pm

Omelet Station

Omelets made to order with choice of:
Breakfast Meats & Vegetables

Shakshuka | Poached Eggs, Campari Tomato, Herbs, Crumbled Goat Cheese
Eggs Benedict | Hollandaise, Canadian Bacon, Chives, Smoke Paprika

Carving Station

Prime Rib with Creamy Horseradish, Au Jus
Ham with Honey Mustard Glaze, Golden Raisins
Roast Rack of Lamb with Herb Marinade, Rosemary Lamb Jus
Roasted Heirloom Fingerling Potatoes and Creamy Polenta

Salad Bar

Fennel Salad | Ruby Red Grapefruit, Avocado, Bibb Lettuce, Champagne Vinaigrette
Pasta Salad | Farfalle, Corn, Cherry Tomato, Red Onion, English Cucumbers, Citrus Vin.

Build Your Own Salad

Choice of Greens, Assorted Vegetables, Cheeses and Salad Toppers
Dressings | Balsamic Vinaigrette, Caesar, Ranch, Blue Cheese, Champagne

Seafood Bar

Oysters, Snow Crabs, Crab Claws & Legs, Mussels, Shrimp Cocktails
Smoked Salmon, Assorted Sushi
Sauce | Cocktail Sauce, Mignonette, Drawn Butter

Griddle Station

Assorted Breakfast Pastries, Quiche, Pancakes, Belgian Waffles, French Toast
Bread Assortment, Overnight Oats, Yogurt Parfaits
Spreads | Cream Cheese, Jams, Butter Ball, Maple Syrup, Honey, Lemon Cream Yogurt

Hot Food Station

Penne Alla Vodka | Blistered Cherry Tomatoes, Shaved Parmesan, Basil
Wild Rice Pilaf | Golden Raisins, Brussels Sprouts, Carrots, Shaved Almonds
Chicken Marsala with Cremini Mushrooms
Spaghetti Squash with Rainbow Chard, Chèvre, Walnuts (V)
Green Beans Almondine
Pan-Seared Atlantic Salmon

Charcuterie Station – Local and Imported Cheese, Cured Meats, Savory & Sweet Accompaniments
Dessert Stations – Assortment of Chef's choice mini desserts



HOTEL VALENCIA
SANTANA ROW
SAN JOSE



UNRULY TAPAS