Mother's Nay Brunch Menu

MORNING COMFORTS

Omelet Action Station:

Spinach, tomato, onion, jalapeno, bell pepper, mushroom, ham, turkey, shrimp, crab meat, sharp cheddar, mozzarella, pepper jack.

Biscuit Bar:

Butter Biscuits, Country Fried Chicken Breast, Maple Sausage, Turkey Sausage, Gravy, Whiskey Maple Syrup, whipped brown butter, Eggs your Way

Crepes Station:

Banana, Strawberry, blueberry, Raspberry, blackberry, M&Ms, brownie bite, roasted shaved almond, Candy pecan, Nutella, Butterscotch sauce, chocolate sauce, Berry Compote

Breakfast Station:

Sliced Seasonal Fruits, Bircher Muesli, Seven Grain, Granola Berry Parfait, Miniature Breakfast Pastries, Croissants, Danishes, Muffins, Scramble Eggs, Green and Red Salsa, Chicken Apple & Pork Link Sausages, Applewood Smoked Bacon

Local & International Cheeses:

Red Dragon Cheddar, Drunken Goat, Aged Manchego Crostini, Lavash, Fresh Baguette, paprika puff stick, Fig Jam, Honeycomb Frame

FARM TO TABLE

Chilled Spring Pea Soup and Crispy Lardons

Locally Sourced Texas Salad:

Organic Greens, Toy Box Tomatoes, Olive Medley, Spiced Walnuts, Sunflower Seeds, Red Onions, English Cucumber, Goat Cheese, Feta Cheese, House-made Vinaigrettes

Spring Gem Salad:

White Asparagus, English Peas, Shaved Seasonal Radish, Goat Feta, Green Goddess Dressing

Nicoise Salad:

Toybox Tomato, French Green Beans, Marble Potato, Hard Boiled Egg, Citrus Vinaigrette

Fennel Citrus Salad:

Seasonal Citrus, Shaved Fennel, Red Endive, Gold Raisins, Toasted Almonds and Pomegranate Molasses Vinaigrette

Crudité:

Rainbow Carrots, Endive, Carnival Cauliflower, Baby Radish, Seasonal Peas, Labneh, Hummus, and Muhammara with pita chips Platter of Grilled Asparagus, Serrano Ham, Shaved Parmesan Cheese

Charcuterie Board

Spanish chorizo, Hot Coppa, Bresaola, Artisan Salami, dried seasonal fruits Cornichons & Pickled Onions

FRESH CATCH

Lobster tail, Crab Claws, Jumbo Shrimp, Grey Goose Cocktail Sauce, Mayer Lemon Mignonette Freshly Shucked Oysters, Tuna Ceviche Nikkei, Mussel Escabeche Assorted sushi rolls: California Roll, Tuna roll, Philadelphia Roll

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses

BUTCHER'S BLOCK

Pepper Crusted Tenderloin Port Wine Reduction, Bearnaise Sauce Garlic Herb Porchetta Chimichurri

BUFFET

TRADITIONAL ITEMS

Roasted Sunburst Squash, Blistered Toy box tomato and pesto oil
Honey Harissa Rainbow Carrots- Fresh Herbs
Buttermilk Potato Bar – Bacon Bits, Fresh
Chives, Shredded Cheddar
Potato Au Gratin- Truffle Crumbs
Braised French Lentil Ragout
Creamy Orzo Pasta Primavera- Seasonal
Vegetables and Fresh Pecorino

Atlantic Salmon- Wild Garlic Velouté

KIDS CORNER

Mac and cheese Pasta Marinara with Parmesan Cheese Chicken tenders Steamed broccoli PB&J

DESSERTS

Chocolate Covered Strawberries
Mimosa Truffle Pop
Panna Cotta
Tiramisu Cup
Lemon Bar
French Coffee Cake
Cheese Cake Bite
Strawberry Shortcake "Cupcakes"
Cherry Cookie Choux