



LAGUNA BEACH

**MOTHER'S DAY 2017**  
**GRAND BALLROOM**

**SEAFOOD DISPLAY ON CARVED ICE**

Poached Prawns, Cocktail Crab Claws  
Fresh Lemon, Cocktail Sauce, Cognac Pepper Cream

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**SUSHI STATION**

California, Spicy Tuna, Vegetarian Rolls  
Assorted Sashimi, Pickled Ginger, Soy Sauce, Wasabi

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**CHEF'S CARVING STATION**

Grilled Local Sea Bass, Pearl onion, Golden Tomato confit, Dill & Champagne Vinaigrette  
Roasted Mary's Farm Chicken, Asparagus tips, Morel Glace  
Rosemary and Garlic rubbed Lamb Leg with mint and cilantro chimichurri  
Applewood-Smoked Prime Rib, Buffalo Trace Reduction, Whole Grain Mustard Horseradish Cream

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**ANTIPASTO DISPLAY**

Selection of Cured Meats, Grilled and Marinated Vegetables, Cornichons, Mustards, Caper Berries  
Assorted Domestic and Imported Cheeses  
Grapes, Dried Fruits, Marcona Almonds, Housemade Jams and Compotes, Honeycomb, Whole Breads, Grissini

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**SOUP & SALAD STATION**

Cucumber and Greek Yogurt Gazpacho, Shrimp salad  
Caesar Salad, Baby Romaine and Radicchio Lettuce, Aged Parmesan Cheese, Roasted Garlic Croutons, Caesar Dressing  
Scarborough Farms Mixed Baby Lettuces, Assorted Toppings, Balsamic and Citrus Vinaigrette, Buttermilk Ranch Dressing  
Martini of Marinated Beets, Avocado & Goat Cheese Mousse & Grapefruit  
Toasted Farro and Tuscan Kale Salad, Shaved Baby Fennel, Orange, Pistachios, White Balsamic Gastrique  
Watermelon, Feta, Pickled tomatoes, Pistachio and Arugula, Champagne Vinaigrette  
Baby Spinach Salad, Minced Egg, Confit Pearl Onions, Spiced Candied Walnuts, Crisp Shallots, Bacon Vinaigrette  
Heirloom Tomato & Buffalo Mozzarella Caprese, Balsamic Reduction, Maldon salt, Basil lemon oil

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**SIDES**

Spring Vegetable Medley  
Yukon Gold Whipped Potatoes  
Truffled Fregola Mac n Cheese, Crispy Prosciutto, English Peas  
Array of Breakfast Pastries, Cinnamon Rolls, Montage Handcrafted Breads

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**OMELET STATION**

Ham, Bacon, Shrimp, Cheddar, Goat Cheese, Assorted Wild Mushrooms  
Avocado, Tomatoes, Trio of Bell Peppers, Grilled Onions  
Spinach, Fresh Herbs, Scallions, Salsa Fresca

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**EGGS STATION**

Scrambled Eggs, Eggs Benedict, Hollandaise  
Applewood-Smoked Bacon, Chicken Apple Sausage, Potato Croquette

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**BELGIAN WAFFLE STATION**

Fresh Berries, Chocolate Shavings, Whipped Sweet Butter  
Maple Syrup, Whipped Cream, Chocolate Sauce, Mixed Berry Compote

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**BAGEL STATION**

Assorted Toasted Bagels, House-Smoked Salmon, Traditional Condiments, Flavored Cream Cheese

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**CHILDREN'S STATION**

Chicken Fingers, Spaghetti Marinara, Peanut Butter & Jelly  
Tater Tots, Carrot Sticks, Ranch Dressing

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**FRUIT STATION**

Sliced Fresh Seasonal Fruits and Berries Lemon poppy seed yogurt dip

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**DESSERTS**

Chef Lee Smith's Elaborate Dessert Display



*\$140 per adult*  
*\$45 per child*