



# Mother's Day CELEBRATION



## Sunday, May 11

Please visit [OpenTable.com](https://www.opentable.com) (Cast Iron) for reservations.

### **Fruits & Berries**

Watermelon • Honeydew • Pineapple • Strawberries • Blueberries • Stone Fruit

### **Chilled & Cold**

#### **Peach, Watermelon and Avocado Spiced Lotus Root Chip**

Prosciutto • Grilled Lemon

#### **Insalata Caprese Salad Skewers**

Baby Arugula • Saba Gastrique

#### **Blood Orange and Roasted Golden Beet Salad**

Pea Shoots • Texan Goat Cheese • Pickled Red Onions

#### **Mezze Bar**

Hummus Beiruti • Baba Ghanoush • Tabbouleh • Muhammara • Naan Dippers

#### **Avocado Toast**

Marble Rye Bread • Cream Cheese • Poached Egg • Micro Cilantro • Marinated Cherry Tomato

### **Hand Tossed Greens**

#### **Baby Spinach • Iceberg • Romaine • Arugula**

Heirloom Cherry Tomato • Cucumber • Pickled onion • Broccoli • Carrots • Red Peppers • Corn Pimento • Stuffed Olives • Cherry Mild Peppers • Dried Cranberries • Pepitas • Candied Pecans • Watermelon Radish • Sliced Almond • Cheddar • Feta • Bacon Bits • Herb Crouton

Honey Balsamic Citrus Dressing • Roasted Garlic Parmesan

### **On The Ice**

#### **Grilled Shrimp and Oysters**

Lemon and Lime Wedges • Traditional Cocktail Sauce • Tabasco • Mignonette Sauce • Melted Butter

#### **Herbed Salmon Gravlax**

Gherkins • Caper Berries • Cocktail Onions • Dill Cream Cheese • Melba Toast Points • Bagel Thins

#### **Assorted Sushi and Sashimi**

Gari • Wasabi • Shoyu

### **Cheese and Charcuterie**

#### **Chef's Selection of Artisanal Cheeses and Charcuterie**

Whole Grain Mustard • Fig Relish • Orange Marmalade • Honey • Grain Mustard • Cornichons Grapes • Queen Olives • Marcona Almonds • Assorted Crackers

#### **Boulangerie**

French Baguettes • Dinner Rolls • Parmesan Chili Lavash • Bridor Assorted Rolls • Cheddar Jalapeño Wheel Buns • Hard Rolls • Croissants Chocolate Croissant • Dark Rye Bread Artisan Loaf • Sourdough Round Artisan • Sesame Rolls • Brioche • Focaccia • Chili Honey Butter • Pecan Cinnamon Butter • Whipped Butter



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## **Eggs to Order**

### **Cage Free Brown Eggs**

Onions • Peppers • Spinach • Jalapeño  
Mushroom • Pico di Galo • Cilantro  
Chorizo • Ham • Diced Chicken • Cheddar •  
Pepper Jack

## **Breakfast Chafers**

Chive Scrambled Eggs  
Chicken Apple Sausage  
Tater Tots  
Applewood Smoked Bacon

### **Buttermilk Pancakes Station**

Traditional Accompaniments  
Toppings: Whipped Cream • Blueberries  
Strawberries • Pecans • Chocolate Sauce  
Raspberry Sauce

### **Soup**

#### **New England Clam Chowder**

Bread Bowl • Oyster Crackers

## **Chef's Carvings**

### **Honey Ancho BBQ Brisket**

Peach and Habanero BBQ sauce  
• Buttermilk Mashed Potato • Honey Glazed  
Carrots

### **Korean Chilli Rubbed Pork Ribs**

Warm Kimchi • Garlic Herb Roasted Baby  
Potatoes • Apple Cider BBQ Sauce

### **Ala Plancha**

Teriyaki Salmon Skewers • Ginger and  
Scallion • Schezwan Sauce

## **From The Wok**

Red Thai Penang Chicken Curry  
Chili Crisp Tofu • Broccoli • Cashew  
Steamed Jasmine Rice with Sesame Oil  
Lo Mein Noodles  
Egg rolls • Mae Ploy Sauce • Plum Sauce

## **For the Little Ones**

Cheesy Baked Mac-N-Cheese  
Crispy Chicken Tenders  
Smiley Fries  
Fruit Cups  
Ketchup • Mustard • BBQ Sauce

## **The Sweet Tooth**

### **Cakes and Tarts**

Chocolate Torte • Candied Orange  
Pecan Pie

Lemon Meringue Tart

Banana Walnut Cake

### **Individual Verrine**

Chocolate Pot de Crème

Baileys Tiramisu

Rosemary Mango Panna Cotta • Passion

Fruit Compote and Raspberries

Riz au Lait • Tahitian Vanilla Beans •

Toasted Almonds

Baklava

### **Assorted Cupcakes**

Lemon Cupcake • Lavender Honey

Buttercream

Vanilla Cupcake • Strawberry Cream

Cheese Icing

### **Warm Goodness**

Bread Pudding • Crème Anglaise

### **Milk Chocolate Fountain**

Rainbow Marshmallow • Strawberries •

Rice Crispy Squares



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*This menu is specially crafted by our chefs using avant-garde handpicked ingredients from all around the world.*

*Mono Sodium Glutamate, mono saturated fat, synthetic ingredients and colors are not used whilst cooking.*

**\$84 Adults, \$44 children 6–12 (plus tax)**

**Complimentary For Children 5 & Under**

**Seating Available Every Half An Hour**

**From 10:45 a.m. To 3:00 p.m.**