

Mother's Day Brunch Buffet

Sunday, May 14th, 2016

10:00 am to 2:30 pm

Adults \$52

Children 6 – 12 \$27

Children Under 5 yrs FREE

Complimentary Glass of Mimosa or Champagne

Fresh Squeezed Juice

Seasonal Melon • Orange

Carving Station

Slow Roasted Prime Rib (GF), Red Wine Au Jus, Horseradish Cream
Brown Sugar and Honey Glazed Ham (GF), Stoneground Mustard
Mesquite Grilled Salmon (GF), Red Wine Reduction

House Specialties

Mary's Organic BBQ Chicken
BBQ Baby Back Pork Ribs
Macaroni and Cheese (V)
Tender Spring Asparagus (GF/V)

Seafood Station

House Smoked Salmon (GF)
Bagels, Assorted Flavored Cream Cheeses
Chilled Shrimp (GF), Zesty Cocktail Sauce

Breakfast Specialties

Classic Eggs Benedict, Cayenne Hollandaise Sauce
Cage Free Scrambled Eggs (GF)
Potatoes, Peppers and Eggs Casserole
Applewood Smoked Crisp Bacon (GF) and Savory Sausage (GF)
Country Style Home Fried Potatoes and Sweet Potato Tots (GF/V)
French Toast, Warm Maple Syrup (V)
Fresh Seasonal Fruit (GF/V)
Yogurt and Granola Bar (V)

Domestic and Imported Cheese Board

Chef's Choice Salad Selection

Classic Caesar with Parmesan Croutons
Tangy Coleslaw (GF/V)
Quinoa and Baby Kale Salad, Melon Radishes,
Asian Gluten Free Dressing (GF/V)
Roasted Beet Salad with Currants, Roasted Pine Nuts,
Champagne Vinaigrette (GF/V)

Sweet Endings

Assorted Desserts including Gluten Free Options



27 University Avenue, Palo Alto 650-321-9990

GF = Gluten Free V = Vegetarian

Mother's Day Dinner Buffet

Sunday, May 14th, 2017

4:30 pm to 7:30 pm

Adults \$52
Children 6 – 12 \$27
Children Under 5 yrs FREE

Complimentary Soft Drinks and Juices

Carving Station

Slow Roasted Prime Rib (GF), Red Wine Au Jus, Horseradish Cream
Brown Sugar and Honey Glazed Ham (GF), Stoneground Mustard
Mesquite Grilled Salmon (GF), Red Wine Reduction Sauce

House Specialties

BBQ Natural Chicken
BBQ Baby Back Pork Ribs
Buttermilk Mashed Potatoes (GF/V)
Sweet Potato Tots (V)
Macaroni and Cheese (V)
Mesquite Grilled Chicken, Creamy Caper Sauce (GF)
Tender Spring Asparagus (GF/V)
Gluten Free Penne Pasta with Basil Pesto and Roasted Vegetables
(GF/V)
Roasted Poblano, Corn and Potato Casserole (GF/Vegan)

Seafood Station

House Smoked Salmon (GF)
Chilled Shrimp (GF), Zesty Cocktail Sauce

Chef's Choice Salad Selection

Classic Caesar with Parmesan Croutons
Tangy Coleslaw (GF/V)
Quinoa and Baby Kale Salad, Melon Radishes,
Asian Gluten Free Dressing (GF/V)
Roasted Beet Salad with Currants, Roasted Pine Nuts,
Champagne Vinaigrette (GF/V)

Domestic & Imported Cheese Board

Sweet Endings

Assorted Desserts including Gluten Free Options



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