

MOTHER'S DAY BRUNCH

SALAD BAR

ASSORTED GREEN SALAD

with cucumber, heirloom tomatoes, sweet onion, blue cheese crumbles, mozzarella, garbanzo beans, diced turkey, bacon bits, chopped egg, shredded carrots, peas, croutons, tri-color quinoa, beets, artichoke, sunflower seeds, toasted walnuts, green goddess, served in a white balsamic vinaigrette or raspberry vinaigrette

FRESH BAKED ROSEMARY AND GARLIC FOCACCIA

BUFFET

SCRAMBLED EGGS

cheddar and Monterey jack

O'BRIEN BREAKFAST POTATOES

with peppers and onions

GOURMET BREAKFAST SAUSAGE LINKS

THICK SLICED APPLEWOOD BACON

GREEN CHILE CHEESE ENCHILADAS

with mixed cheese, cilantro, green chile sauce, and sour cream

SPANISH RICE

with carrots, peas, cilantro

BLACK BEANS

with cumin, onion, cilantro, and Cotija cheese

CARVING STATION

TOP SIRLOIN

pearl onion demi-glace, creamy horseradish

OLD FASHIONED MACARONI AND CHEESE

creamy sharp cheddar sauce, and au gratin crumb crust

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DESSERT STATION

JUMBO DONUT WALL DISPLAY

with an assortment of pink sprinkles, coconut, rainbow sprinkles, maple glazed, old fashioned, and iced chocolate

BELGIAN WAFFLES

maple syrup, butter, strawberries, whipped cream

ASSORTED BREAKFAST PASTRIES

CHEF SELECTED DESSERTS

CUBED FRUIT & BERRIES

BEVERAGES

ICE WATER

ORANGE JUICE

MIMOSAS

(21 and over)

ICE TEA

(upon request)

COFFEE BAR

SPECIAL BLEND DECAF AND REGULAR COFFEE

with assorted flavorings, sugar cubes, cinnamon sticks, and chocolate chips

ASSORTED BLACK AND HERBAL TEAS

AVAILABLE FOR PURCHASE

FEATURED SANTA BARBARA AND CENTRAL COAST WINES

DOMESTIC AND INTERNATIONAL BEER

SOFT DRINKS

All menu selections are subject to change without notice

Special Dietary Meal Needs

*We are typically able to accommodate MOST special requests with a minimum of 7 days advance notice.
Please call our catering office to make those arrangements at (805) 522-5163.*