

# Mother's Day Brunch

AT LONE TREE GOLF AND EVENT CENTER

**May 12, 2013**

## Champagne Brunch

**LIVE PIANO**

### Breakfast Items

Scrambled Eggs with Cream Cheese and Chives  
Smoked Bacon Strips and Maple Breakfast Sausage  
Country Style Potatoes O' Brian  
Chorizo Benedicts  
TOASTED ENGLISH MUFFINS WITH CHORIZO SAUSAGE, POACHED EGGS AND ROASTED TOMATO HOLLANDAISE  
Belgian Waffles and French Toast with Fruit Topping and Whipped Cream  
Made to order Omelets and Waffle Station

### Garde Manger

Beautifully Decorated Fresh Fruit Display with Pineapple Tree  
Strawberry Spinach Salad with Goat Cheese, Red Onion, and Balsamic glaze  
Curly Pasta Salad Italiano  
Romaine Salad with Avocado Caesar Dressing, Jicama Croutons, Queso Fresco and Grape Tomatoes  
Raddicio, Bacon and Potato Salad  
Quinoa Salad with Ancient Grains and Sheeps Milk Feta Cheese  
Anti-pasto Platter with International Cheeses  
ASSORTMENT OF FANCY CRACKERS

### Seafood Station

Tower of Seafood  
LARGE POACHED PRAWNS ON ICE, CLAMS, MUSSELS, OYSTERS ON THE HALF SHELL,  
\* HORSERADISH COCKTAIL \* CAPER REMOULADE \* DIABLO MAYONNAISE \*  
Mini Shrimp Cocktails and Crab Cocktails  
Smoked Salmon Display  
CURED AND COLD SMOKED SALMON WITH CREAM CHEESE, RED ONION, CAPERS AND MINI BAGELS

### Entrées

Pan Seared Salmon with Garnished with Cajun Smoked Shrimp  
Certified Angus Bistro Filet Steaks with Bearnaise Sauce  
Asparagus and Mushroom Risotto with Chardonnay  
Roast Pork Loin with Green Peppercorn Sauce  
Grilled Chicken Breasts with Pineapple Barbecue Sauce and Fruit Salsa  
Green Curry Mussels with Eggplant and Thai Basil  
Baby Carrots and Snap Pea Sauté with Roasted Pineapple  
Kids Chicken Tenders and Mini Corn Dogs

### Chef Performance Stations

Prime Rib of Beef SLOW ROASTED BLACK ANGUS RIBEYE ROAST WITH TWO KINDS OF HORSERADISH	Scampi Shrimp Sauté TIGER PRAWNS SAUTÉED BY OUR TALANTED CHEFS WITH GARLIC BUTTER AND MEYER LEMON
Cooked to Order Omelets LOTS OF CHOICES OF VEGGIES, MEATS, SHRIMP AND CHEESE	

**Huge Dessert Table by Pastry Chef Jorge Matias**

## RESERVATIONS REQUIRED

# 925-706-4233

**Seatings- 9:30, 9:45, 10:00, 10:15..... 11:45, 12:00, 12:15, 12:30.....  
2:00, 2:15, 2:30, 2:45**

**Adults \$34.95, Seniors \$29.95, Children 12 & Under \$15.95, Kids 4 & Under Free**  
**Buffet price includes Juice, Coffee, Tea, Milk, Soft Drinks and**  
**Champagne for those 21 years old and older**

**20% Service Charge and state tax will be added to your final bill**