

2019 MOTHER'S DAY BUFFET
TRAILBLAZERS BALLROOM
MAY 12, 2019

BREAKFAST STATION

Greek Yogurt and Granola Parfaits
seasonal sliced fruit and assorted berries

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Selection of Freshly Made Pastries

cinnamon vanilla rolls, cheese danish, raspberry danish,
blueberry muffins, banana muffins, croissants, chocolate croissants
sweet butter and preserves

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Assortment of Bagels
flavored cream cheeses to include
plain, roasted herb, strawberry and roasted poblano

Smoked Salmon Table

pastrami-cilantro salmon, agave-cured salmon
capers, boiled eggs, bermuda onions, cream cheese and roma tomatoes

Build-Your-Own Omelet Station

(Chef Attendant)

Made to Order with Choice of the Following:

cage free eggs, egg whites, egg beaters
ham, crispy bacon, chorizo, mushrooms, spinach, onions, bell peppers,
oven-roasted tomatoes, jalapeños, salsa fresca, pico de gallo,
swiss cheese, monterey jack cheese, aged cheddar cheese

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Egg White Frittata

fire-roasted green chiles, monterey jack cheese, cured tomato, ranchero sauce

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Scrambled Eggs

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Cinnamon Roll Pancake Popover
cream cheese frosting, vermont maple syrup

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Applewood-Smoked Bacon

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Chicken Apple Sausage

LUNCH STATION

Seafood Harvest

jumbo gulf shrimp, alaskan crab legs, banger island mussels
mignonette, cocktail sauce, limes, lemons

Salad Station

Local Artisan Greens

abby lee farms heirloom tomatoes, pickled red onions,
mixed carrots, spring herb vinaigrette

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Watermelon Radish & Braised Golden Beets

arugula, pea tendrils, tri-color quinoa, reduced sherry vinaigrette

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Lobster Nicoise Salad

diced red onions, chopped eggs, red skin potato, haricots verts,
roma tomatoes, saffron tomato vinaigrette

Sushi Station

(Chef Attendant)

Handmade Rolls

california, spicy tuna, salmon skin

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Nigiri & Sashimi

tuna, yellow tail, salmon, eel, shrimp

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Soy Sauce, Wasabi, Pickled Ginger

Antipasto

mortadella, speck, americano ham, sopressata
grilled fresh vegetables, marinated olives, peppadew peppers

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Selection of Imported and Domestic Artisan Cheese

brie, 5-year aged gouda, espresso cheddar,
sage derby, purple haze, jarlsburg,
kalamata olive bread, baguette

Carving Station

(Chef Attendant)

Slow-Roasted Espresso Infused Beef Tenderloin
horseradish cream, béarnaise, port wine-shallot reduction,
brioche rolls

Hot Buffet

Pan-Seared Chicken Breast
kalamata olive tapenade, demi-glace

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Applewood-Smoked Pork Loin
cascabel barbecue sauce, charred corn, cilantro, cotija cheese relish

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Pacific Sea Bass
limoncello glaze, wilted spinach, julienne tomatoes, golden raisin escabeche

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Yukon Gold Mashed Potatoes, Assortment of Petite Vegetables
pretzel bread, asiago rolls

Evo Station

(Chef Attendant)

Pan-Seared Diver Scallop
lentil pilaf, arizona citrus buerre blanc

DESSERT STATION

Buttermilk Waffles

prepared to order with assorted toppings:
vanilla bean ice cream, mixed berries, chocolate sauce, caramel sauce,
strawberry sauce, pecans, whipped cream, heath bar, nutella, maple syrup, M&M's

Assorted Pastries

mini pecan pie, mocha éclairs, strawberry rhubarb crostada, flourless chocolate tart,
chocolate crunch bar, apple-strawberry tart, raspberry crumb bar, mango terrine, carrot cake,
key lime tart, tiramisu, mini cherry pie, seasonal berry cheesecake, les eclairs

KIERLAND KID'S STATION

Turkey Panini
sour dough, white cheddar

Hamburger Sliders
brioche roll, american cheese, ketchup

Fried Mac & Cheese
tomato cream sauce

Mini Corn Dogs

Seasonal Fruit Cocktail, Tater Tots, Honey-Glazed Carrots, Broccolini

Kid's Waffle Slider Bar

Fried Chicken & Waffle Slider
maple syrup

Waffle Grilled Cheese

Pudding, Snicker Doodles, S'mores Tartelettes