



## **MOTHER'S DAY BRUNCH**

The Ritz-Carlton, Washington D.C.

Sunday, May 13th 2018

\$110 per adult

\$40 per children under 12 years old

### **SALADS & APPETIZERS**

#### *Display of Roasted Vegetables*

*Portobello Mushrooms, Grilled Baby Zucchini,  
Steamed Asparagus, Artichokes, Roasted Bell Peppers*

#### *Jars of Marinated Vegetables*

*Sundried Tomatoes, Assorted Olives & Pickled Cauliflower*

#### *Charcuterie*

*Sopressatta, Mortadella, Smoked Turkey, Salami,  
Prosciutto, Bresaola, Rosemary Ham*

#### *Salads & Dressings*

*Assorted Baby Lettuces & Romaine  
Caesar, Herb, Balsamic & Malt Vinaigrettes*

#### *Salad Condiments:*

*Cucumber, Cherry Tomatoes, Carrots, Olive, Onions, Baby Mushroom, Eggs,  
Grapes, Homemade Croutons, and Raisins*

### **CHEESES & BREAD STATION**

*Imported and American Cheeses*

*Dried Fruits & Nuts*

*Bread Display*

*Mini Breakfast Bakeries to include:*

*Muffins, Croissants, Danishes*

## **RAW BAR, SMOKED SEAFOOD**

*On Ice:*

*Gulf Shrimp, Crab Claws, Local Oysters, Marinated Mussels*

*Sauces:*

*Shallot Fennel Mignonette, Rouille, French Cocktail Sauce, Cocktail Sauce*

*Smoked Salmon, Smoked Trout, Peppered Mackerel  
Dill and Fennel Cured Salmon*

*Traditional Garnishes and Buttered Black Bread*

## **MEAT & VEGETABLE STATION**

*Roasted Atlantic Salmon, Chimichurri*

*Saffron Israeli Couscous, Harmony of Spring Vegetables*

*Baby Spring Chicken, Au Jus, Rotisserie Style,*

*Maître "D Butter*

## **BREAKFAST STATION**

*Classical Poached Eggs Benedict, Hollandaise Sauce*

*Applewood Smoked Bacon & Chicken Sausage*

*Local Organic Scrambled Eggs*

*Omelets and Eggs*

*Prepared to guest choice*

*Sweet Plates:*

*Plain, Blueberry, Strawberry, and Banana Pancake*

*Vanilla Waffles with Maple, Blueberry, Caramel, and Chantilly Syrups*

## **CARVING STATION**

*Herb Roasted Prime Rib*

*Red Wine Jus, Choices of Mustards, Horseradish Cream*