

# Mother's Day Flowers Market

## Brunch Buffet

### VEGETABLE MARKET

#### Antipasti

Portobello Mushrooms, Pesto Roma Tomato,  
Grilled Zucchini and Yellow Squash, Grilled Asparagus,  
Roasted Peppers, Cipollini Onions, Arugula

#### Individuals

Shrimp Cocktail Salad  
Traditional Cesar Salad Garlic Bread Croton  
Compressed Basil Watermelon, Feta Cheese,  
Black Olives, Pickled Cucumber and Mixed Lettuce  
Chop Salad and Crispy Bacon Onion Rings

#### SALAD STATION BAR

##### [Action Station]

Assorted Spring Lettuces  
Cucumber, Candied Walnuts, Carrots,  
Cherry Tomatoes, Grilled Peppers, Exotic Mushrooms,  
Pearl Onions, Oregano Croutons  
Assorted Imported Olive Oils and Vinegars  
Balsamic, Ranch and Caesar Dressings, Croutons

#### Jars of Marinated Vegetable

Cauliflower a la Grecque, Mushrooms a la Grecque, Arti-  
chokes in oil, Sun Dried Tomatoes,  
Assorted Olives, Roasted Shallots in Oil  
Assorted Spring Lettuces  
Cucumber, Candied Walnuts, Carrots,  
Cherry Tomatoes, Grilled Peppers, Exotic Mushrooms,  
Pearl Onions, Oregano Croutons  
Assorted Imported Olive Oils and Vinegars Balsamic,  
Ranch and Caesar Dressings, Croutons

### ARTISAN CHEESE AND CHARCUTERIES

#### Regional Cheese Selections

Local and American Cheese's  
House-Made Jam and Preserves, Local Honey  
Dried Nuts and Fruits, Local Guava Paste

#### Charcuterie Selection

Prosciutto, Salami, Capicola, Local Chorizo  
Country-Style Pate with Smoked Bacon  
Assorted Mustards, Pickles

### ARTISAN BREADS AND BREAKFAST PASTRIES

#### Artisan Style Breads

Assorted Boules, Rolls, Baguettes and House Made  
Lavash, Ciabatta, Grissinis

#### Morning Bakeries

Muffins, Croissants, Danish, Pain Chocolate,  
Almond Croissants

### SEAFOOD & CHAMPAGNE

#### Sushi Station

Hand Made Sushi & Nigiri  
Wasabi, Pickled Ginger, Soy Sauce

#### Ceviche Station

##### Caribbean

Octopus, Shrimp, Local Fish, Passion Fruit Dressing,  
Cilantro, Jalapeno, Red Onion

##### Asian

Tuna Loin, Ginger-Orange Ponzu, Peppers,  
Shallots, Cucumber,

[CONTINUE]

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## Brunch Buffet

### On Ice

Jumbo Shrimp,  
Jonah Crab Claws  
Oysters on Half Shelf  
Basil Mayonnaise, Cocktail Sauce,  
Champagne Mignonette, Lemon

### Smoked Fish Selection

Salmon, Trout, Mackerel  
Traditional Garnishes

### BUTCHER'S BLOCK

Whole Roasted Bone in Rib Eye Mustard Crusted  
Port Wine Jus, Shallots Red Wine Jus, and  
Green Peppercorn Sauce

Cured Crispy Pork Belly  
Green Apple Puree, Spicy Orange Glazed

### Signature Sides

Smoked Bacon Black Beans Stew  
Truffle Potato Puree  
Traditional Ratatouille  
Roasted Honey Carrots Rainbow  
Local Root and Chips

### HAND MADE PASTA STATION

Lamb Ragout Ravioli, Spinach Horseradish Sauce  
Steal Lobster Gnocchi Truffle Butter  
Penne Pasta Tomato Basil Sauce

### BRUNCH SELECTION

Traditional Eggs Benedict  
Quiche Lorraine  
Classic Omelet Station

### PASTRY SHOP

#### Entremet

Peach and Caramel Almond Cake  
Cheese Cake Passion and Hazelnut  
Coconut and Fresh Berries Tart  
Pecan and Peanut Gateau  
Tarte Pomme Vanille  
Triple Chocolate

#### Mini Desserts

Passion Fruit and Lemon White Chocolate Mousse  
Rose Water and Raspberry Choux  
Cherry Blossom and Dark Chocolate mousse  
Apple Tarte Tartin  
Strawberry Coconut Tart  
Champagne Cream Brulee  
Belgian Chocolate Mousse with Spices  
Champagne and Raspberry Macarrons  
Passion lemongrass Bonbon  
Tropical Fruits and Fresh Flowers

#### Station

Chocolate Crepes and Berries  
Freshly Hydrogen Ice cream

**\$89 Adults, \$32 for children ages 4 -12**

**Sunday, May 14**

**11 am – 4 pm**

**Ballroom Foyer**

**Kids' Private Corner**

**To reserve: 787-392-6007**

Advance reservations are required and must be guaranteed with a credit card. Cancellation penalty applies within 72 hours of scheduled reservations. Prices are exclusive of applicable tax and gratuity.