

Mother's Day Brunch – 2021

CHILLED SALADS AND STARTERS

Organic Greens, Baby Spinach and Hearts of Romaine, Shaved Carrots, Cucumbers, Grape Tomatoes, Smoked Bacon, Toasted Pecans, Garlic Croutons, Blue Cheese and Monterey Jack, Creamy Balsamic, Ranch and Herb Vinaigrette

*Crawfish Boil Potato Salad, with Boiled Eggs, Crawfish Tails
Creole Mustard, Scallions, Celery and Mayo*

*Caprese Salad with Boccioni Mozzarella,
Grape Tomatoes, Sea Salt, Fresh Basil and Extra Virgin Olive Oil*

Grilled Market Vegetables with Red Onions and Asparagus

CHARCUTERIE AND CHEESE SELECTION

*Spicy Soppresata, Prosciutto de Parma, Spanish Chorizo, Coppa, Salami
Creole Mustard, Dijon Mustard and Cornichons*

*Aged Farm House Cheddar
Fromage D'Affinois Brie*

*Aged Gouda
Artisan Blue Cheese
Herb Olive Oil Marinated Chevre
Nuts, Honey Comb, Dried Fruit and Grapes*

ARTISAN BREAD DISPLAY

*Sliced Baguettes, Flatbread and Artisan Rolls Display with
Whipped Salted Butter*

ASIAN STATION

Prepared To Order

*Crispy Pork Belly Bao Buns with Spicy Plum Sauce
Cucumber, Pickled Carrot and Daikon, Cilantro*

Vegetable Spring Rolls

*Salt and Pepper Calamari
Jalapenos, Scallions and Thai basil*

CHILLED SEAFOOD BAR

Cajun Spice Jumbo Shrimp, Blue Crab Claws,

Gulf Oysters On the Halfshell

Chilled Marinated Mussels with Tomato and Cilantro Vinaigrette

Scallop Ceviche Shooters with Jalapeno, Tomato and Citrus

Cocktail Sauce, Creole Remoulade Sauce, Horseradish,

Saltine Crackers and Lemons

Display of Smoked, Hot Roasted Smoked and Pastrami Cured Salmon with Bagel Chips,

Dill Cream Cheese, Capers, Chopped Egg and Red Onions

HOT SELECTIONS

Chicken and Sausage Gumbo with Aromatic Rice

Simply Steamed Fresh Vegetables with Herb Butter

Southern Spicy Fried Chicken

Braised Beef Daube, Caramelized Onions,

Carrots, Natural Jus

Sour Cream and Chive Red Skin Mashed Potatoes

Creamy Baked White Cheddar Macaroni

CARVED TO ORDER

Roasted Strip Loin with House Rub, Natural Jus

and Creamy Horseradish

Crawfish and Cheese Banded Tart with Sauce Nantua

and Petite Herb Salad

Spiral Cut Brown Sugar Ham

Dijon, Creole and Spicy Mustard and Honey Biscuits

BREAKFAST SELECTIONS

*Fresh Cut Melon
Fresh Cut Pineapple
Mixed Berries*

*Fresh Baked Mini Muffins, Danish and Croissants
Apple wood Smoked Bacon, Turkey and Pork Sausage*

*Made to Order Waffles with Whipped Cream,
House Made Berry Compote and Real Maple Syrup*

Create Your Own Egg and Omelet Station

*With Peppers, Mushrooms, Bacon, Ham, Crawfish Tails, Onions, Tomatoes, Brie,
Cheddar, Fresh Jalapenos, Andouille Sausage,
Free Range Eggs and Egg Whites
Stone Ground Grits*

With Cheddar and Scallions and Louisiana Hot Sauce on the side

PREPARED TO ORDER

Crab Meat Imperial Benedicts

*Toasted Brioche, Roasted Tomato Hollandaise,
Chives and Espelette Pepper*

DESSERTS BY CHEF RENE

*Lemon Cake Bar
Almond Berry Trifle
Coffee Crunch Tart
Coconut Cup Cakes
Vanilla Passion Fruit Verrine
Carrot Bundt Cake
Strawberry Tarts
Caramelized Banana Tart
Chocolate Peanut Butter Verrine
Key Lime Meringue Tartlets
Assorted Petit Fours and Cookies*

For the Kids

*Chicken Tenders with Ketchup and Ranch Dressing
Carrot Sticks
Mac and Cheese
Tater Tots
Rice Crispy Treats & Cake Pops
Peanut Butter & Jelly Sandwiches*