



Mother's Day Brunch

Seafood Display

*Rock Crab Claws, Poached Shrimp, Mussels, Clams, Oysters,
Cocktail Sauce, Remoulade, Creamy Horseradish,
Blood Orange Ginger Mignonette, Lemon Wedges*

*Berry Sangria Style Cured Salmon
Served with Brandy Chive Crème Fraîche*

Seafood Salads

*Pickled Shrimp, Carrots, Peppers, Onions
Tarragon Aioli*

*Saffron Butter Poached Langoustine, Tomato, Cucumbers, Red Onions
Lemon Thyme Vinaigrette*

*Poached Bay Scallops, Charred Corn, Black Beans, Peppers, Pickled Red Onions
Avocado Aioli*

Salad Bar

*Spring Greens
Romaine & Red Oak Mix*

*Roasted Cherry Tomatoes, Julienne Carrots, Cucumbers,
Pickled Red Onions, Quinoa, Pepper Jack, Feta, Herb Crusted Croutons*

Dressings

*Blood Orange Vinaigrette
Green Goddess Vinaigrette
Creamy Ranch*

Smoothies

*Blueberry Vanilla
Raspberry Passion Fruit*

Combination Salads

*Roasted Cauliflower, Pomegranates, Tomatoes,
Cucumbers, Scallions, Lemon Mint Vinaigrette*

*Forbidden Rice, Pomegranate Seeds, Avocado, Mango,
Blueberries, Peppers, Scallions, Cilantro Lime Vinaigrette*

*Gemelli, Roasted Cherry Tomatoes, Caramelized Fennel,
Peas, Roasted Peppers, Pesto Aioli*

*Roasted Yukon, Black Beans, Pickled Red Onions,
Edamame, Avocado, Chipotle Ranch*

Fresh Fruit Display

Honey Yogurt and Caramel Vanilla Yogurt

Cheese & Cured Meat Selection

*Pepper Crusted Salami, Prosciutto, Rosemary Ham
Smoked Applewood Cheddar, Midnight Moon, Dill Havarti*

Tapas Selections

Avocado Butter, Tomato Salsa, Crostinis

Goat Cheese Truffles, Pistachios, Figs, Honey

*Mini Mezzas, Garlic Hummus, Cashew Pesto, Pickled Red Onions,
Artichokes, Cherry Pepper Relish, Lavash Crisp*

Appetizer Platters

*Rosemary Ham Wrapped Pork Pate, Beer Braised Mustard Seeds,
Cherry Red Wine Reduction, Apple & Fritte Salad*

*Grilled Flank Steak, Peach & Hot Pepper Mostarda,
Lime Crème Fraîche, Micro Salad*

*Sesame Crusted Ahi Tuna, Avocado Marble,
Pickled Red Cabbage, Miso Coulis, Crispy Wontons*

*Green Tomatoes, Burrata, Crispy Prosciutto,
Opal Basil Sugar, Red Verjus, Micro Salad*

Soup Station

Spring Pea & Mint

Langoustine Seafood Chowder

Carving Station

*Slow Roasted Leg of Lamb
Pomegranate Glaze*

*Garlic & Herb Prime Rib
Creamy Horseradish Sauce, Bordelaise Sauce*

Breakfast Selection

*Chef's Omelet Station
Whole Eggs, Egg Whites, Organic Eggs,
Tomatoes, Mushrooms, Peppers, Spinach, Feta,
Bacon, Ham, Sausage*

Cinnamon French Toast, Whipped Cream, Berry Compote

Applewood Smoked Bacon and Sausage

Honey Glazed Ham

*Poached Eggs Benedict
Canadian Bacon, Asparagus, Crab-Chive Hollandaise*

Entrée Selections

*Brown Butter Almond Crusted Trout
Haricot Vert, Mandarin Oranges, Frangelico Beurre Blanc*

*Lemon & Lavender Honey Glazed Chicken
Grilled Asparagus, Crème Fraîche Potato Purée*

*Pan Seared Shrimp & Scallops
Rainbow Fingerling Potatoes, Pickled Baby Peppers, Red Onion Bacon Jam*

*Braised Veal with Peas & Wild Mushrooms
Persian Saffron Rice*

*Cheese Ravioli
Sweet Peas, Ricotta Salata, Parmesan Truffle Cream*

Caulilini & Fresh Peas with Herb Butter

Thyme & Goat Cheese Mashed Potatoes

Children's Buffet

*Vegetable Crudité Cups
Served with Ranch Dressing*

*Chicken Fingers & Fries
Ketchup, Ranch, BBQ*

*Hamburger Quesadilla
Served with Sour Cream & Salsa*

Penne Pasta with Marinara & Meatballs

Waffle Bowl Fruit Cups

Mini BLT Croissant Sandwiches

Mini French Toast Cupcakes

Petit Chocolate Cream Pies

Desserts

Hershey's® Chocolate Cream Pie

Triple Berry Almond Crème Tart

Raspberry Lemon Cake

Petit Peanut Butter Cream Pies

Raspberry Opera Torte

Coconut Crème Tartlets

Mandarin Orange Creamsicle Roulade

Strawberry White Chocolate

Truffle Tartlets

Key Lime Meringue Tarts

Bailey's White Chocolate Cheesecake

Banana Caramel Crème Verrines

Red Velvet Whoopie Pies

*Dark Chocolate Mousse Cups
(Gluten Free)*

*Chocolate Decadence
(Gluten Free)*

*Vanilla Bean Berry Mousse
(Sugar and Gluten Free)*

Parties of 8 or more must be on one check.

Adults \$58.00 per person (plus tax and gratuity)

Youth \$28.00 per child, ages 9-12 years old

Children \$20.50 per child, ages 3-8 years old

***Brunch will be served in The Circular & Garden Terrace Ballroom
Dress Code is resort casual including stylish jeans & optional sport coats for men.***

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness.*

To our guests with food allergies or sensitivities: The Circular cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please let your server know if you have any food allergies or sensitivities.