



Mother's Day BRUNCH AT MVBG

Sunday, May 10th | 11:00 AM – 2:30 PM

Seasonal Salad & Fresh Market Station

Heirloom Garden Salad Bar

Baby heirloom lettuces, grape tomatoes, crisp cucumber, tri-colored carrots, diced bell peppers, baby corn, chickpeas
Black pepper ranch, roasted garlic balsamic vinaigrette

Fresh Cut Seasonal Fruit Display: Cantaloupe, honeydew, pineapple, watermelon

Chef-Attended Omelet Station

Made-to-order omelets with your choice of: Tomatoes, green onions, spinach, diced ham, sausage, mushrooms
Cheddar cheese, Monterey Jack cheese

Brunch Buffet Selections

Potato O'Brien with peppers and onions • Cheese blintzes with strawberry glaze • Hickory-smoked bacon
Sage sausage links • Fluffy scrambled eggs with fresh chives • Herb-seasoned garden vegetables
Buttery mashed potatoes • Turkey gravy • Baked ziti with sun-dried tomato basil cream
Lemon basil rice pilaf • Roasted herb salmon with whole grain Dijon cream

Chilled Seafood Display

Poached shrimp, smoked salmon, fresh oysters on the half shell
Served with mignonette, capers, horseradish, and cocktail sauce

Carving Station

Slow-Roasted Prime Rib • Creamy horseradish, rosemary garlic au jus
Oven-Roasted Turkey Breast • Classic turkey gravy

Dessert Station

An assortment of house-made sweets including: Seasonal pies, petit fours, and French macarons

All-You-Can-Drink Bellini Bar | \$19.99 Rotating fruit purees with sparkling wine | Single Bellini | \$6

Adults \$51.99 | Children (Ages 6–12) \$19.99 | Children 5 & Under Complimentary

Includes standard non-alcoholic beverages with complimentary refills

An 18% gratuity will be added to all parties | no to-go boxes available | menu subject to change without notice

book your reservation at sbhoa2.org/mothers

