



# Mother's Day Brunch at the Christ Cathedral Campus



Join acclaimed Executive Chef Laurent Brazier at the Christ Cathedral Campus to celebrate Mother's Day with a high-end brunch. As a classically trained chef and wine sommelier, Chef Brazier has created the perfect menu for all guests to enjoy.

## The Sunday Brunch – May 12, 2019

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### Gourmet Soup Station

Rustic Tuscan Tomato & Basil – Croutons – Parmesan

### The Bakery Corner

Assortment of Mini Croissant, Mini Pain au Chocolate, French Baguette, Assorted Donuts  
Selection of Jam, Jelly & Honey  
House Brewed French Roast Coffee & Tazo Tea

### Salad Station

Mesclun, Belgium Endives, Baby Arugula  
Chef selection of Vinaigrette & House Dressings - Vegetables & Topping

### Seafood Station

Smoked Salmon, Bagel & Dill Crème Fraiche  
Sliced Tomatoes – Red onions – Cream Cheese - Capers  
Poached Prawns – Riviera Cognac Sauce & Orange Segments – In Mini Cups

### The Egg Station

Scrambled Organic Eggs  
Classic Eggs Benedict – Hollandaise Sauce  
Roasted Breakfast Potatoes  
Apple Smoked Bacon & Fennel Pork Sausage

### Signature Hot Selection

Marinated Grilled Chicken Breast – Dijon Mustard Sauce  
Grilled Salmon Filet – Tarragon Tomato Cream Sauce  
Roasted Natural Pork Loin – Chipotle Demi-Glace Sauce  
Fusilli Pasta – Chunky Primavera tomato Sauce  
Creamy "Au Gratin" Potatoes – Gruyere & Parmesan  
Petite Vegetable Medley

### Dessert & Cheese

Assorted Imported Cheese Platter, Fig Jam, Dry Fruits & Nuts - French Baguette  
Seasonal Fresh Fruit Display  
Chef Selection of Mini Tarts, Mousse & Chocolate Delights

**\$49.00/person - Tax & 20% Service Included**