



VISTA COLLINA

VistaCollinaResort.com

# MOTHER'S DAY BRUNCH

THE VILLAGE LAWN | SUNDAY, MAY 12 | 10:30 A.M. TO 2:30 P.M.

## LIGHT & HEALTHY

### Fresh Fruits & Berry Display

Freshly Squeezed Juices | Orange | Grapefruit | Apple | Cranberry

## ENGLISH BREAKFAST

Smoked Salmon Boards & Mini Bagels | Whipped Cream Cheese | Capers | Shaved Red Onion | Hardboiled Egg  
Local Tomatoes

## BREAKFAST CORNER

### Applewood Smoked Bacon

### Pork Sausage

### Chicken Apple Sausage

Roasted Fingerling Potatoes | Ground Chili | Peppers | Onions

## BREAKFAST PASTRIES

Fruit Filled Danish | Croissants | Muffins | Streusel Coffee Cake

## FARMERS MARKET CORNER

Assorted Baby Lettuces | Red Quinoa | Grilled Portobello | Dried Cranberries | Toasted Pepitas | Heirloom Cherry Tomatoes | Shaved Carrots | Easter Egg Radish | English Cucumbers | Pt. Reyes Blue Cheese | Grated Sharp Cheddar | Sky Hill Feta Cheese | Marcona Almonds | White Balsamic Dressing | Green Goddess Dressing | Greek Yogurt | Peppercorn Ranch

Napa Valley Crudite | Cucumber | Baby Carrots | Celery | Breakfast Radish | Broccoli | Shishito Peppers | Cauliflower Pita Bread | Pink Peppercorn Ranch | Roasted Garlic Hummus | Warm Artichoke Dip

## PASTAS

Rainbow Bowtie Pasta Salad | Red Wine Dressing | Sundried Tomato | Shaved Red Onion | Fresh Oregano Kalamata Olives | Parmesan Reggiano

Heirloom Tomato & Mozzarella Salad | Fresh Basil | Local Olive Oil | Sea Salt | Olive Dust | Toasted Sourdough Bread

## ANTIPASTO & CHEESE DISPLAY

Humboldt Fog | Pt. Reyes Toma | Marin Brie | Vella Dry Jack | Porter Cheddar | Dried Fruits | Nuts | Berries  
Honeycomb | Fig Chutney

Locally made Zoe's Charcuteries | Sliced Prosciutto | Cabernet Salami | Grilled Vegetables | Roasted Garlic  
Whole Grain Mustard

### Artisan Bread Display





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## HOT ENTRÉES

**Balsamic & Rosemary Grilled Chicken Breast** | Roasted Tomatoes | Charred Onion Cups | Chicken Demi-Glace  
**Parmesan Truffle Risotto** | Sautéed Wild Mushrooms | Butternut Squash | Crispy Sage  
**Stockton Asparagus & Baby Carrots** | Herbed Olive Oil | Crunchy Sea Salt | Lemon

## SOUP BAR

**Tomato Bisque** | Goat Cheese Crostini & Pesto  
**Corn Chowder** | Rosemary Popcorn | Sriracha Sour Cream  
**Minestrone Soup** | Sourdough Croutons

## ICED SEAFOOD STATION

Tiger Shrimp | Stone Crab Claws | Cocktail Sauce | Horseradish | Citrus Wedges | Sauce Louie | Citrus Mignonette

## THE CARVING BOARD

**Strip Loin of Beef** | Tarragon Mustard | Rosemary Jus  
**Char-Grilled Side of Salmon** | Cucumber Dill Yogurt | Salad of Shaved Fennel

## OMELET STATION

Choice of Eggs | Egg Whites  
Cured Ham | Petaluma Cheddar | Shredded Mozzarella | Mushrooms | Spinach | Red Onions | Local Tomatoes  
Bell Peppers | Jalapeños | Chicken Apple Sausage | Chopped Bacon

## CHILAQUILES STATION

Choice of Red or Green Salsa | Queso Fresco | Pico de Gallo | Avocado | Chopped Cilantro

## DESSERTS

Strawberry Cream Cake | Lemon Cupcakes | Puff Pastry Apple Almond Tart | Chocolate Dipped Strawberries  
Dark Chocolate Mousse Cups | Decorated Shortbread Cookies | Chocolate Truffles | French Macrons  
Strawberry Cheesecake Verrine | Mini Chocolate Éclair

## KIDS BUFFET

Mac & Cheese | Crispy Chicken Fingers | French Fries | Celery & Carrots | Ranch Dressing | Ketchup | Maple Syrup

## CHEF VINCENT LESAGE

96 for adults | 35 for children aged 4 to 13  
All mothers receive a welcome glass of rosé

