



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

95 for adults | 45 for kids aged 4 to 13
All mothers receive a welcome glass of Rosé

