

Mother's Day Brunch

Coast at Zilli Lake & Gardens

Bellini Bar

Create Your Own Bellini or Infused Cocktail with Selected Accompaniments
Apricots, Peaches, Mangos, Pears
Champagne, Sweet White Wines, Assorted Juices
Fresh Berries to Garnish

Hot out of the oven Popovers with Flavored Butter

Surf-n-Turf Station

Black Garlic Balsamic Marinated Strip Loin*, Wild Mushroom Cabernet Demi-Glaze
Sage, Goat Cheese and Honey Stuffed Chicken, Blood Orange Balsamic Reduction

Red Skin Potato Provençale

Grilled Asparagus with Red and Gold Grape Tomatoes

Springtime Scallop Ceviche & Caprese Salad

Grilled Arctic Char, Pesto Crusted and Bruschetta Relish

Lemon Poached Black Tiger Shrimp

Smoked Salmon

Breakfast Station

Omelets Made to Order
Asparagus, Mushrooms, Peppers, Onions, Ham, Chorizo, Cheese, Tomatoes
Egg Whites & Scrambled Eggs will be available upon request

Banana Pancakes, Bourbon Pecan Maple Glaze & Classic Maple Syrup

BLT Quiche, Bacon, Spinach, Sun Dried Tomatoes

Rosemary Hash Browns

Applewood Smoked Bacon and Sausage Patties

Fresh Baked Mini Muffins, Danish and Breakfast Breads, Assorted Spreads

Hook's Specialty Cheese, Smoking Goose Charcuterie

Fresh Fruit Assortment

Sweet Treats

Chef Angel's Chocolate Mousse with Fresh Berries
House-made Black Forest Pavlova
House-made Raspberry Crème Brûlée
House-made Tiramisu Mousse Votive
Macarons & Assorted Italian Cookies

Brunch includes Coffee, Teas, Assorted Juices and Soft Beverage Service

* Cooked Sous Vide

\$39.00 Adults

\$22.00 Children 6-12

Children 5 and under are free