Mother's Day Brunch Sunday, May 14, 2023

Chef's Omelet Station | Farm-raised Eggs or Egg Whites, Choice of Assorted Vegetable Toppings, Applewood Smoked Bacon or Pork Sausage

Roasted Tomato & Feta Mini Frittatas

Texas-Sized French Toast | Served with Blueberry Compote, Whipped Butter and Whiskey Infused Syrup

Brisket Benedict | Poached Farm-Raised Eggs, Smoked Brisket on top of a Biscuit, Chipotle Hollandaise

Chilled Station

*Charcuterie | Locally Sourced and House-cured Meats, Array of Domestic and Imported Cheeses, Flatbreads, Baguette, Homemade Preserves

Fruit Display | Seasonal Berries and Freshly Sliced Fruit, Mini

Margaritaville Salad Bar | Mixed Greens, Pineapples, Baby Tomatoes, Cucumbers, Mangos, Carrots, Cojita Cheese, Croutons, Mango Ranch Dressing, Caribbean Vinaigrette

Carving Tables Garlic Crusted Tenderloin Red Wine Demi

Smoked Pork Loin | With an Apple Shine Sauce

Lemon & Thyme Roasted Chicken | Chicken jus

Sides Baby Heirloom Potato Hash, Loaded Potato Casserole, Roasted Root Vegetables, Baby carrots, Tri-Color Beets, Parsnips, Turnips, Balsamic-Marinated Char-Grilled Asparagus

Freshly Baked Assortment of Hawaiian Rolls, Fluffy Wheat Rolls & Biscuits, Pastries, Flaky Butter Croissants, Raisin Roll, Cheese Danish, Apple Turnover, Mini Chocolate Croissants, Muffins, Assorted Cakes, Peach Pie, Strawberry Shortcake, Lemon Blueberry Cheesecake, Sugar Cookies

Kid's Corner

Mini Pigs-In-A-Blanket, French Toast Sticks, Chicken Fingers, Mini Pizzas

Complimentary valet at Conference Center entrance

MARGARITAVILLE.

Sunday, May 14, 2023 | 10:30 AM - 3:30 PM in the Del Lago Ballroom

Member Receive 20% Off Reservations: 936.448.3224