



# GRAND MOTHER'S DAY BRUNCH

MAY 12, 2024 | 9:00 AM - 2:00 PM

\$80 PER PERSON | CHILDREN (5-12) \$39.99 | CHILDREN (UNDER 5) FREE

*\*Pricing Not Inclusive of Idaho Sales Tax & Gratuity*

## BREAKFAST BREADS

*Pre-Set on Tables*

*Signature Orange Rolls | Petite Danishes | Sourdough Rolls | Scones*

## SALADS

***Beverly's Classic Caesar Salad***  
House-Made Caesar Dressing  
Parmesan Cheese

***Caprese Salad***  
Tomatoes | Fresh Mozzarella | Basil  
Balsamic Sea Salt | Cracked Black  
Pepper | Extra Virgin Olive Oil  
Balsamic Glaze

***Greek Pasta Salad***  
Zucchini | Yellow Squash | Kalamata  
Olives | Red Bell | Feta | Basil  
Balsamic Vinaigrette

## FRUIT & YOGURT BAR

*Cantaloupe | Honeydew | Pineapple | Watermelon | Mixed Berries | Strawberries | Assorted Yogurts | Granola*

## HORS D'OEUVRES

*Fresh Standing & Pickled*

***Vegetable Crudités***  
Served with Assorted Dips

***Artisan Meat & Cheese Display***  
An Assortment of Imported &  
Domestic Cured Meats & Cheeses

***Mediterranean Platter***  
Hummus | Feta Cheese  
Roasted Garlic | Marinated Cherry  
Pita Bread | Tomatoes | Basil  
Balsamic Glaze

***Deviled Eggs***  
An Assortment of  
Signature Egg Creations

***Warm Baked Brie***  
Stuffed with Dried Fruits  
& Baked in Puff Pastry

## FROM THE CARVING BOARD

***Roasted Prime Rib of Beef***  
Horseradish | Béarnaise | Brandy Peppercorn Sauce

***Apple Smoked Glazed Ham***

## FROM THE SEA

***Iced Seafood***  
Jumbo Prawns | Oysters on the Half Shell

***Crab Martini Cocktail***  
Dungeness Crab | Poached Jumbo Prawns  
Wasabi Cocktail Sauce | Fresh Lemons

***Coquille St. Jacques***  
Scallops on the Half Shell | Boursin Spinach  
Lobster Sauce | Parmesan

***Cold Smoked Salmon Platter***  
Cream Cheese | Eggs | Capers | Red Onion | Mini Bagels

***Seared Sesame Crusted Ahi***  
Traditional Asian Condiments

***Spring Salmon Salad Platter***  
Hand Rolled California Rolls | Spicy Tuna Rolls  
Dragon Rolls | Northwest Rolls  
Traditional Asian Condiments



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## SIGNATURE BRUNCH ITEMS

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*Brown Sugar Bacon*

*Maple Sausage Links*

*Mini Corned Beef Hash & Eggs Skillets*

*Crème Brulee Baked French Toast*

*Mini Loaded Twice Baked Potatoes*

*Steamed Asparagus with Hollandaise*

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## FRESH MADE OMELETS

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*Made-to-Order Omelets Featuring:*

Farm Fresh Eggs | Tomatoes | Scallions | Green Peppers | Mushrooms | Ham | Tillamook Cheddar Cheese  
Pepper Jack Cheese | Homemade Salsa | Jalapenos

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## EGGS BENEDICT STATION

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*Traditional Eggs Benedict*

Farm Fresh Egg | Canadian Bacon | Rich Hollandaise

*Tenderloin Steak Eggs Benedict*

Farm Fresh Eggs | Steak | Béarnaise Sauce

*Crab Cake Eggs Benedict*

Farm Fresh Egg | Crab Cake | Béarnaise Sauce

*Vegetarian Eggs Benedict*

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## BELGIAN WAFFLE STATION

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*Made-to-Order Crisp Belgian Waffles Featuring:*

Huckleberry Sauce | Northwest Strawberries | Nutella | Whipped Butter  
Warm Maple Syrup | Whipped Cream

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## BAKERY FRESH DESSERTS

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*A Grand Display of our Pastry Chef's Miniature Desserts to Include:*

Chocolate Dipped Long Stem Strawberries | Fresh Fruit Tarts | Almond Florentines  
Crème Brulee | Chocolate Decadence | Macarons | Mini Cheesecakes

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## BEVERLY'S ICE CREAM CART

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*House-Made Ice Cream Cones | Ice Cream | Sauces | Fruits | Toppings*

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## KIDS BRUNCH ITEMS

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*A Station Designed for our Littlest Guests to include:*

Assorted Cereals | Scrambled Eggs | Bacon | & More

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

## RESERVATIONS

