

# Mother's Day

## GRAND BRUNCH BUFFET

**SUNDAY**  
**May 12, 2019**

**La Hacienda & Nicker's Restaurant**  
**11:00 a.m. - 5:45 p.m.**

*Serving Endless Champagne  
& Live Music*

**\$49.99 per guest**

\$22.99\* Children 5-12

4 and Under are Free

*\*Service charge and tax are additional*



*Make Your Reservations now for a Special Dining Experience!*

**Reservations Recommended**

Call 352-324-3930 | [GrandBrunch@MissionInnResort.com](mailto:GrandBrunch@MissionInnResort.com)

## Gourmet Salad Station

Bow Tie Pasta Salad with Sundried Tomatoes, Buffalo Mozzarella & Basil Vinaigrette, Mission Inn Broccoli & Cranberry Salad, Our Signature Seafood Salad, Watermelon, Cucumber & Feta Cheese Salad with Lime Vinaigrette  
Caesar Salad with Zesty Caesar Dressing

## Soup

Chilled Melon, Cucumber & Lime Soup | Creamy Broccoli Cheddar Soup

## Antipasto

Display of Vegetable Crudités with a Roasted Red Pepper Hummus & Avocado Ranch Dip  
Baby Artichoke Hearts with Extra Virgin Olive Oil and Sun Dried Tomatoes, Marinated and Fire Roasted Red Peppers  
Grilled Zucchini with Tamarind Balsamic Reduction, Belgium Endive and Radicchio with Goat Cheese and Raspberry Vinaigrette, Vine Ripe Tomatoes, Basil, Purple Onion and Fresh Buffalo Mozzarella

## Charcuterie

Assortment of International Cheeses, Red Grapes, Walnuts, Fresh seasonal Berries, Assorted Country Pâté with Cocktail Rye and Pumpernickel Bread, Cumberland Sauce, Antipasto Meats with Italian Prosciutto, Salami, Mortadella, Rosette de Lyon, Soppressata, Bread Display Carving Board with Assorted Breads

## Seafood Bar

Decorated Whole Smoked Salmon, Gravlax with Shallot Dill Sauce, Capers, Red Onion, Diced Eggs, Red Jalapeno Jam  
Cold Smoked Mahi Mahi, Smoked Baby Scallops, Peel & Eat Shrimp with Cocktail Sauce  
Oysters Rockefeller, Steamed Mussels & Clams in White Wine Scampi Butter

## Bountiful Breakfast

Tropical Fruits, Yogurts, Pastries, Croissants, Muffins, Fresh Juices, Chocolate Chip Pancakes, Waffle Station with Maple Syrup,  
Full Service Omelet Station, Sausage, Applewood Smoked Bacon, Eggs Benedict, Fresh Spring Vegetable Frittata,  
Southern Biscuits & Gravy and Stone Ground Grits

## Chef's Carving Stations

Garlic & Rosemary Crusted, Slow Roasted Prime Rib, Au Jus, Horseradish & Horseradish Cream  
Grilled Pork Loin with Pecan Honey Glaze

## Entrées

Traditional Beef Tips Bourguignon over Buttered Pasta, Oven Baked Mahi Mahi with Saffron Sherry Cream  
Chicken Dijonaise, Pasta Primavera Alfredo

## Sides

Roasted Garlic Mashed Potato, Wild Rice with Toasted Almonds,  
Green Beans with Bacon, Fried Onion Straws & Sweetie Tear Drop Peppers, Bouquet of Spring Vegetables

## Dessert

Mission Inn Bread Pudding with Vanilla Bourbon Sauce, Cherries Jubilee,  
Ice Cream Sundae Station, Assortment of Mini Cheesecakes, Chocolate Cake,  
Mama's Apple Pie, Blueberry Pie, Assorted Miniature Dessert Shooters, Red Velvet Cake,  
Vanilla Bean Crème Brûlée, Chef's Sugar-Free & Gluten Free Dessert Selection

**\$49.99\* | \$22.99 (5-12)**

*\*21% Service charge and 7% tax are additional*



TWO AWARD WINNING GOLF COURSES | SPA MARBELLA | FOUR RESTAURANTS  
MARINA DEL REY | CHAMPIONSHIP TENNIS | TRAP & SKEET | FITNESS CENTER

10400 County Road 48, Howey-in-the-Hills, FL 34737 | [MissionInnResort.com](http://MissionInnResort.com)

*Menu subject to change without notice based on seasonal freshness!*