

Valentine's GRAND BRUNCH BUFFET

SUNDAY — February 14, 2021

La Hacienda Restaurant

11:00 a.m. - 5:00 p.m.

Serving Endless Champagne and Mimosas

\$54.99* Per Guest

\$22.99* Children 5 - 12

Under 4 are Free

**Service charge and tax are additional*

Covid Pandemic Precautions:

The Mission Inn Resort requests and strongly suggests that all guests wear masks when not seated at your table eating or drinking. We require the use of disposable gloves while handling our buffet utensils. Thank you.



Make Your Reservations now for a Special Dining Experience!

Reservations Recommended

CALL 352-324-3930 | GrandBrunch@MissionInnResort.com

Soup

Fresh Garden Vegetable Gazpacho | Crab & Corn Bisque

Salad

Fresh Spinach & Strawberry & Mandarin Orange Salad, La Hacienda Seafood Salad, Caesar Salad with Herb Croutons and Shaved Parmesan, Mission Inn Traditional Broccoli and Cranberry Salad, Garden Fresh Tossed Salad with Selection of Dressings

Seafood & Shrimp Boat Station

Oysters Rockefeller, Smoked Scallops, Smoked Mahi-Mahi, Dry-Cured Salmon, Chef Decorated Whole Smoked Salmon, Chopped Onions, Capers, Chopped Eggs, Horseradish, Red Pepper Jelly, Roasted Garlic Remoulade, Peel & Eat Shrimp with Traditional Cocktail Sauce, Mussels & Clams Scampi, Fresh Cut Lemon

Charcuterie

Assorted Country Pâté with Cumberland Sauce and Spicy Mustard, Antipasto Meats with Italian Prosciutto, Salami, Mortadella, Rosette de Lyon, Soppressata Assortment of International Cheeses, Walnuts, Fresh Grapes, Display of Fresh Baked Breads, Crackers and Assorted Rolls

Antipasto

Baby Artichoke Hearts with Extra Virgin Olive Oil and Sundried Tomatoes, Fire Roasted Red Peppers, Pickled Baby Tear Drop Peppers, Grilled Zucchini with Balsamic Reduction, Mushrooms Marinated with Shallots, Vine Ripe Tomatoes, Basil, Purple Onion and Fresh Buffalo Mozzarella, Spring Salad Mix with Goat Cheese and Raspberry Vinaigrette, Hearts of Palm with Kalamata Olives and Caramelized Garlic, Oven-Roasted Asparagus

Lovers' Breakfast

Fresh Seasonal & Tropical Fruits and Fruit Yogurts, Croissants, Danish Pastries, Muffins, Omelets, Pancakes and Belgium Waffle Station, French Toast, Maple Syrup, Eggs Benedict, Smokehouse Bacon, Link Sausage, Mission Potatoes, Grits, Oatmeal, Biscuits & Sausage Gravy

Carving Station

Roasted Black Angus Prime Rib of Beef Au Jus with Horseradish Cream and Dijon Mustard
Slow Roasted Glazed Country Ham with Cranberry Relish

Hot Entrées & Accompaniments

Grilled Chicken with Broccoli, Pasta Alfredo, Shrimp and Spinach Stuffed Sole with Creole Sauce,
Apple and Toasted Almond Stuffed Pork Loin with Cinnamon Brandy Demi-Glace,
Roasted Red Beet Mashed Potatoes, Roasted Smoked Red Pepper Rice,
Chef's Seasonal Vegetable Medley, Green Beans Almandine

Dessert

Mission Inn Famous Bread Pudding with Vanilla Bourbon Sauce,
Strawberry Shortcake with Vanilla Bean Ice Cream,
Raspberry Bean Crème Brûlée,
Miniature Strawberry & White Chocolate Mousse Parfait,
Red Velvet Cake,
Warm Chocolate Fondue with Assorted Fruit Kabobs,
Pound Cake Squares.

Sugar-free & Gluten Free Available upon request



mission inn
RESORT & CLUB

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

Menu subject to change without notice based on seasonal freshness!