

Mother's Day

GRAND BRUNCH BUFFET

**SUNDAY,
May 8, 2022**

**La Hacienda Restaurant
11:00 a.m. - 6:00 p.m.**

*Serving Endless Champagne
and featuring Live Entertainment*

\$64.99* per guest

\$27.99* 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

Gourmet Salads Station

Bow Tie Pasta Salad Mediterranean, Heirloom Tomatoes, Buffalo Mozzarella & Basil Vinaigrette, Mission Inn Broccoli & Cranberry Salad, Our Signature Seafood Salad, Orzo Rice & Roasted Vegetable Salad, Caesar Salad with a Zesty Dressing

Soups

Chilled Melon, Cucumber and Basil Soup | Low Country She Crab

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 Pomegranate Molasses, 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 Pumpnickel Bread, Cumberland Sauce, Antipasto Meats with Italian Prosciutto, Salami, Mortadella, Rosette de Lyon, Soppresata, Assorted Breads and Crackers

Seafood Bar

Decorated Whole Smoked Salmon, Gravlox with Shallot Dill Sauce, Capers, Red Onion, Diced Eggs, Red Jalapeño Jam, Cold Smoked White Fish and Sesame Tuna Loin, Peel & Eat Shrimp with Cocktail Sauce, Oysters Rockefeller, Steamed PEI Mussels & Ipswich 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
Slow Roasted Turkey Tenderloins with Apple Almond Stuffing with Giblet Gravy

Entrées

Traditional Beef Tips Bourguignon over Buttered Pasta, Oven Baked Mahi Mahi with Mango, Black Bean & Corn Relish, Chicken Dijonnaise, Penne Pasta Primavera Alfredo

Sides

Roasted Garlic Mashed Potatoes, Blended Wild Rice with Toasted Almonds, Green Beans with Bacon & Fried Onion Straws, Bouquet of Spring Vegetables

Dessert

Mission Inn Bread Pudding with Vanilla Bourbon Sauce, Bananas Foster, 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 upon request

\$64.99* per guest

\$27.99* Children 5-12

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



TWO AWARD WINNING GOLF COURSES | SPA MARBELLA | FOUR RESTAURANTS
MARINA DEL REY | TENNIS & PICKLEBALL | 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!