

THE GRAND
 MOTHER'S DAY BUFFET 
SUNDAY, MAY 8, 2016

SOUP

Chilled Heirloom Tomato Consommé with Fresh Basil Cream
Smoked Ham Hock and Fresh Split Pea Soup

SALADS

Mixed Baby Greens | Bibb Lettuce and Baby Spinach
House Smoked Duck Breast with Arugula and Strawberry Compote
Seared Ahi Tuna Nicoise Martini
Smoked Seafood Pasta Salad with Saffron Dressing
Roasted Spring Baby Carrot Salad with Honey Rosemary Vinaigrette
Southern Chopped Minis with Green Tomato Chow Chow
and Creole Dressing
Wild Rice Salad with Fresh Cranberries, Dates,
Toasted Walnuts and Grape Sherry Vinaigrette
Condiments and Toppings | Fresh House Made Dressings

ENTRÉES

Traditional Shrimp Scampi with Fresh Mushrooms,
Tomatoes and Spring Onions
Steamed Snow Crab | Eight Cheese Macaroni and Cheese
Oven Roasted Herb Tri Color Fingerling Potatoes
Kobe Beef Country Stew with Fresh Pearl Onions and Sweet Peas
Fresh Spring Peas and Baby Carrots
Local Spring Vegetable Risotto | Local Corn Pudding
Conecuh Sausage and Caramelized Onion Stuffed Free Range Chicken
Breast with Roasted Garlic Pan Au Jus

STATIONS

Fine Herb Crusted Prime Rib of Beef presented with Port Wine Demi-Glace
Slow Roasted Rosemary Lamb with Mint Garlic Jus
Build Your Own Southern Eggs Benedict with Creole,
Tabasco, Béarnaise and Sauces | Grand Omelet Station

DISPLAYS

Fresh Tropical Whole Fruit | Domestic Artisan Cheeses
Baked Brie en Croute
Fresh Baked Breakfast Pastries, Breads and Rolls with fresh whipped Butter
Smoked Salmon Petite Plates | Gourmet Olives
Seafood Display to include: Shrimp, Clams, Oysters,
Mussels and Crab Legs

DESSERTS

Pastry Chef's Selection of Desserts Made Fresh in the Grand Hotel Pastry Kitchen to include:
Grand Bread Pudding with Whiskey Sauce | Chocolate Dipped Strawberries
Shortbread Cookies | Banana Pudding Parfaits | Cheesecake Lollipops
Lemon Meringue Cupcakes | Chocolate Truffle and Fudge Display
Bananas Foster Station with Vanilla Ice Cream

PLEASE CALL 251.928.9201 FOR RESERVATIONS

10:30 AM-2:00 PM in the Grand Ballroom

11:45 AM-2:00 PM in the Dining Room

\$67.95 for Adults, \$33.95 for Children Ages 5-11

Reservations required and must be guaranteed with a valid credit card;

5-day cancellation policy applies.

To prevent from being charged, please cancel your reservation before May 3rd, 2016.

**Price is excluding tax & gratuity.*

No discounts applicable. | Menu items subject to change.

