

THE GRAND

# Mother's Day Buffet

Sunday, May 12, 2013

*Soups*

Chilled Strawberry Soup with Fruit Gelée  
Navy Bean Soup with Corn Bread Croutons

*Salads*

Chef's Garden Petite Greens  
House Garden Salad  
Local Hydroponic Bibb Lettuce  
Baby Spinach  
Tequila Shrimp with Black Bean Relish  
Pesto Seared #1 Ahi Tuna with Olive Tapenade and Micro Basil  
Mediterranean Petite Penne Pasta Salad  
Duck Confit Summer Rolls with Mandarin Orange Sweet and Sour  
Asian Chicken Salad in Mini to Go Boxes with Thai Peanut Dressing  
Heirloom Baby Tomato and Mozzarella Salad with Balsamic Pearls  
Assorted Condiments and Toppings  
Fresh House-made Dressings

*Entrées*

Snake River Farms Kobe Beef Skirt Steak with Chimichurri Sauce and Roasted Vegetable Salsa  
Gourmet Chicken and Dumplings with Ashley Farms Chicken and Black Truffle Dumplings  
Steamed Hot Dungeness and Snow Crab  
Four Cheese Agnolotti with Roasted Red Pepper Cream Sauce  
Dauphinoise Potato Trio  
Roasted Beet Risotto  
Fresh Spring Baby Vegetables Roasted with a Lavender Gastrique  
Southern Crab Eggs Benedict  
Southwestern Breakfast Lasagna with Eggs, Tortillas, Chorizo, Salsa and Queso  
Breakfast Meats: Bacon and Conecuh Sausage

*Stations*

Smoked Certified Angus Tenderloin of Beef with a Perigourdine Sauce  
Alabama Southern Farms Honey Glazed Ham with a Rum-Raisin Glaze  
Grand Omelet Station  
Belgian Waffles  
Peach Flambé with Vanilla Ice Cream

*Displays*

Fresh Whole Fruit  
Tropical Fruit Cocktail  
Domestic Artesian Cheeses  
Baked Brie en Croute  
Fresh Baked Breakfast Pastries, Breads and Rolls with fresh whipped Butter  
House Smoked Salmon Cube with Caviar and Herb Crème Fraiche  
Seafood Display to include: Shrimp, Clams, Oysters, Mussels, Crab Legs and Crawfish  
Gourmet Olive Display

*Desserts*

Pastry Chef's Selection of Petite Desserts Made Fresh at the Grand Hotel Pastry Kitchen to include:  
Nitro Mousse Station, Grand Bread Pudding with Whiskey Sauce, Chocolate Strawberries, Assorted Mini-Pastries, Cookies, Parfaits and Cheesecake Lollipops

**Please call 251.928.9201 for Reservations**

10:30 a.m. – 2 p.m. in the Grand Ballroom, 11:45 a.m. – 2 a.m. in the Dining Room · Adults 59.95\*–Children (ages 5-11) 29.95\*

Grand Hotel Marriott Resort, Golf Club & Spa  
One Grand Boulevard Point Clear, Alabama 36564

Reservations required and must be guaranteed with a valid credit card, Five Day Cancellation Policy applies. To prevent from being charged, please cancel your reservation before May 7, 2013. \*Price is excluding tax and gratuity. No discounts applicable. 18% service charge added to parties of eight or more.