

MOTHER'S DAY BRUNCH

AT SCOTT'S SEAFOOD ON THE RIVER

SUNDAY, May 13th, 2018

9:30am – 3pm

SALAD STATION

Traditional Red Potato Salad
California Delta Asparagus & Prosciutto Salad
Tortellini Salad with Golden Balsamic Vinaigrette
Organic Tomato, Fresh Mozzarella & Cucumber Salad
Scott's Caesar Salad with Sour Dough Croutons & Asiago Cheese
Artisan Cheese Displays of Local, Domestic & Imported Cheeses
with Crostini, Breadsticks & Condiments
Grilled Vegetable Display
Fresh Fruit Displays

SEAFOOD STATION

Marinated Green Lip Mussels
Wild Mexican Peel & Eat Shrimp
Oregon Bay Shrimp Ceviche con Tostadas
Lomi Lomi Salmon Salad with Won Ton Chips
Smoked Salmon with Traditional Garnish & Bagels
Belgian Endive Boats with Salmon Caviar & Chive Mascarpone
Sesame-Pepper Crusted Char Rare Tuna with Wasabi Vinaigrette & Cucumber Salsa
Fresh Shucked Goose Point Oysters with House Made Cocktail Sauce & Ginger-Cilantro Mignonette

CARVING STATION

Slow Roasted Leg of Lamb with Sun Dried Pear Chutney
&
Herb-Garlic Roasted Prime Rib of Beef with Au Jus, Creamed Horseradish
& Artisan Breads

OMELET STATION

Omelets Made to Order with Mushrooms, Baby Spinach, Mixed Cheeses, Green Onions
Sweet Peppers, Black Olives, Asparagus, Tomatoes, Pico de Gallo
Applewood Bacon, Sausage, Ham or Bay Shrimp

BREAKFAST FAVORITES

Applewood Smoked Bacon
Crispy Breakfast Potatoes with Red Onion
Savory Sausages: Breakfast & Whiskey Fennel
Warm Croissant Sandwich with Scrambled Eggs, Bacon and Cheddar Cheese
Silver Dollar Pancakes with Maple Syrup & Whipped Butter
Classic Eggs Benedict with House Made Hollandaise Sauce
House Made Country Gravy with Buttermilk Biscuits
Crème Brulee French Toast

HOT STATION

House Made Sausage Lasagna
Teriyaki Glazed Tilapia with Mango Chutney
Basil Crusted Salmon with Sun Dried Tomato Pesto & Pine Nuts
Southern Style Fried Chicken

AND FOR DESSERT:

An Assortment of Chef's Favorite Desserts
Sweet & Savory Breads, Muffins, Scones & Pastries

Adults 45

Kids 12 and Under 15