

# Mother's Day

## GRAND BRUNCH BUFFET

**SUNDAY**  
**May 14, 2017**

**La Hacienda & Nicker's Restaurant**  
**11:00 a.m. - 5:45 p.m.**

*Serving Endless Champagne  
& Live Music*

**\$49.99 per guest**

\$22.99\* 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](mailto:GrandBrunch@MissionInnResort.com)

## Gourmet Salad Station

Roasted Vegetable Pasta with Citrus Vinaigrette, Mission Inn Broccoli & Cranberry Salad  
Our Signature Seafood Salad, Mango, Cucumber Salad with Minted Honey Dressing, Caesar Salad with Zesty Dressing

## Soup

Chilled Plant City Strawberry & Rhubarb Bisque, Creamy Wild Mushroom & Brie Cheese Soup

## 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 Tamarind Balsamic Reduction, 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 Pumpernickel Bread, Cumberland Sauce, Antipasto Meats with Italian Prosciutto, Salami, Mortadella, Rosette de Lyon, Soppressata, Bread Display Carving Board with Assorted Breads

## Seafood Bar

Decorated Whole Smoked Salmon, Gravlox with Shallot Dill Sauce, Capers, Red Onion, Diced Eggs, Red Jalapeno Jam  
Cold Smoked Mahi Mahi, Smoked Baby Scallops, Peel & Eat Shrimp with Cocktail Sauce  
Oysters Rockefeller, Steamed Mussels & 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 Fritata,  
Southern Biscuits & Gravy and Stone Ground Grits

## Chef's Carving Stations

Roasted Prime Rib with Cracked Black Pepper Crust, Au Jus, Horseradish & Horseradish Cream  
Bourbon Honey Glazed Ham, Spiked Cranberry, Orange Jus

## Entrées

Beef Tip Bordelaise over Buttered Pasta, Oven Baked Salmon with Leek & Horseradish Cream  
Traditional Chicken Marsala, Classical Seafood Newburg

## Sides

Mom's Spinach & White Cheddar Mashed Potato, Ginger & Jasmine Rice  
Green Bean with Bacon, Yellow Roasted Peppers & Fried Onions Straws, Bouquet of Spring Vegetables

## Dessert

Mission Inn Bread Pudding with Bourbon Sauce, Cherries Jubilee, Ice Cream Sundae Station,  
Assortment of Mini Cheesecakes, Triple 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

**\$49.99\* | \$22.99 (5-12)**

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



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](http://MissionInnResort.com)

*Menu subject to change without notice based on seasonal freshness!*