



**GAYLORD SPRINGS®**  
GOLF LINKS

**Mother's Day Sunday Brunch Menu**

May 12, 2019 | 10 a.m. – 3 p.m.

*\$60 - Adult*

*\$50 - Seniors 65 and over*

*\$25 - Child (5-12)*

(All prices inclusive of tax and service fees)

**COLD DISPLAYS**

Tropical Fruit and Seasonal Berries display with Blackberry Yogurt

Domestic Cheese Display accompanied by French Bread, Lavash and Crackers

Display of Smoked Scottish Salmon

*Garnished with Capers, Red Onion and Chopped Eggs*

*Served with Assorted Bagels and Cream Cheese*

Pimento Deviled Eggs

*Pimento Cheese and Scallions*

Antipasto Display with an Assortment of Cured Meats, Cheese and a Colorful Arrangement of Fire-Roasted Vegetables and Olives

*Glazed with selections of Flavored Oils*

Shrimp on Ice Coquille Shell

*Cocktail Shrimp Accompanied by Cocktail Sauce and Lemon Wedges*

**CARVING STATIONS**

Brown Sugar Roasted Ham

*Raisin Chutney and Dijon Sauce*

Herb Crusted Slow-Roasted New York Sirloin

*Red Wine Mushroom Sauce, Served with Creamy Horseradish Sauce and Dinner Rolls*

## FRESHLY MADE SOUP & SALADS

Tomato Basil Soup

Orzo Pasta Salad Mediterranean

*Snap Peas, Lemon, Oregano, Artichokes*

Baked Potato Salad with Bacon

California Vine-Ripe Tomatoes with Fresh Mozzarella & Fresh Basil, Drizzled with Extra-Virgin Olive Oil & Balsamic Vinegar

Mixed Greens, Tomatoes, Cucumbers, Carrots, Cheese & Croutons with Ranch or White Balsamic Dressings

Caesar Salad with Roasted Tomatoes, Shaved Parmigiano-Reggiano Cheese, Croutons & Caesar Dressing

## FROM THE BREAKFAST STATION

Made-to-Order Waffle Station

*Belgium Waffles, Whipped Cream & Fresh Berries with Maple Syrup*

Made-to-Order Egg & Omelet Station

*Peppers, Ham, Mushrooms, Onions, Bacon, Tomato & Cheese*

*Accompanied by Fire-Roasted Salsa & Tabasco Sauce*

## BREAKFAST STATION

Hickory-Smoked Bacon

Smoked Pork Sausage Links

Freshly Baked Biscuits with Sausage Gravy

Country-Style Hash Brown Casserole

Southern Grits with Tillamook Cheddar

## ENTRÉES AND SIDES

Pan-Seared Salmon with Shaved Fennel & Fennel Puree

Seared Chicken Breast Picatta, Capers and Lemon Butter

White Cheddar Mac & Cheese

Steamed Asparagus with Toasted Almonds

Yukon Gold Mashed Potatoes with Roasted Garlic

Honey-Glazed Carrots

FROM THE PASTRY & BAKERY SHOPPE

Chocolate Crèmeux with Amarena Cherries and Chantilly Cream

Red Velvet, Chocolate and Pistachio Macarons

Lemon Buttermilk Chess Tartlet

Coconut Cake

Jack Daniel's Pecan Tartlet

Mango-Passionfruit Verrine

Individual Strawberry and Raspberry Shortcakes

Chocolate-Hazelnut Crunch Terrine

*Regular & Decaffeinated Coffee, Hot Tea, Milk and Assorted Freshly Squeezed Juices*