

Mother's Day Brunch



Sunday, May 14, 2017



Mother's Day Brunch Menu

Sliced Seasonal Fresh Fruit

Sweet Potato and Andouille Bisque

Seafood Gumbo

Baby Arugula and Spinach Salad with Goat Cheese, Raspberries, and Sugared Pecans with a Steen's Syrup Vinaigrette

Fluffy Scrambled Eggs

Sweet Potato & Buttermilk Biscuits

Andouille Sausage

Applewood Smoked Bacon

Sautéed Breakfast Potatoes

Eggs Benedict

Eggs Hussarde

Gourmet Gouda Grit Live Station

Choice of:

Veal Grillades or BBQ Shrimp

Chef Leon's Carving Station

Herb Roasted Beef Tenderloin with Spinach Risotto Cakes

Champagne Basted Roasted Turkey with Sautéed Spring Vegetables

Seafood Bar

Boiled Gulf Shrimp

Chilled Lobster Tails

Served with Cocktail Sauce and Remoulade

Dessert Station

Assorted Crème Brulee Display:

Orange, Fresh Berry and Bananas Foster

Chocolate Covered Strawberries

White Chocolate Bread Pudding with White Chocolate Sauce

Refreshments

Complimentary Glass of Champagne for all Mothers

Served with Water, Tea and Coffee Service

\$57.95 Per Adult

\$27.95 Per Child, 4-10 Years of Age

Children under the age of three are complimentary

15% Service Gratuity and 10.75 Sales Tax will be added per person



For Reservations Call 504-241-5300
Block Seating Times 11:00AM & 1:30PM



6001 Stars and Stripes Blvd. New Orleans, La 70126

