



**ARIZONA
BILTMORE™**

A WALDORF ASTORIA® RESORT

MOTHER'S DAY BRUNCH 2012

UPON ARRIVAL

Mimosas & Peach Sparklers

MORNING STARTERS

Springtime Fruit Cocktail Martini with Raspberry Compote and Fresh Mint

CHEF'S BEST FRUIT DISPLAY

Crisp Bosc Pears, Red, Granny Smith Apples, Watermelon, Crenshaw, Honeydew, Pineapple, Sweet Grapes, Red Papaya, Mango and Fresh Strawberries

THE BREAD BOARD

Pastries

Varieties of Cheese Filled Danish, Cinnamon Rolls, Crispy Croissants,
Mini Loaves: Chocolate Cherry, Zucchini Walnut & Banana White Chocolate
Homemade Cinnamon Raisin Sticky Buns (under heat lamps)

~

Rustic Breads

Black Olive, Crusty Italian, French Bread Mini Loaves, Sourdough Boules, Roasted Red Pepper Chapatti Roll,
Sunflower Cranberry Rolls
Honey, Salted and Sweet Butter
Homemade Marmalade: Prickly Pear, Strawberry, Schnepf Farms Peach and Apricot Jams

SMOKED FISH and BAGELS

Smoked Fish and Hearthstone Bagels
Smoked Salmon, White Fish and Peppered Mackerel
Onion, Egg and Everything Bagels (displayed in glass cookie jars)
Whipped, Smoked Salmon, Chive Cream Cheese, Sweet Butter

BREAKFAST HOT ITEMS

Omelet & Egg Station

"Any Way Mom Likes Them"

Omelet or Whole eggs made to Order with:
Country Ham, Sausage, Bacon, Shrimp, Spicy Chorizo, Cheddar, Swiss and Jack Cheese, Tomatoes, Onions,
Mushrooms, Spinach, Fresh Cut Peppers,

BILTMORE CREPES

Ricotta Stuffed Crepes Seared Crispy
Granny Smith Apple & Walnut Compote, Ginger Blueberry Sauce
Strawberry Marmalade Arizona Orange and Caramel Sauce
Vanilla Whipped Cream, Maple Syrup

MORNING FLAPJACKS

Malted Flap Jacks

Pure Maple Syrup, Spring Cherry Compote, Sweet Butter
Blueberries, Bananas & Fresh Strawberries

IN SILVER

Scrambled Eggs with Chives
Herb Roasted Fingerling Potatoes, Fire Roasted Peppers & Onions
Applewood Smoked Bacon, Breakfast Sausage Links, Sage Sausage Patties

ICED SEA FOOD DISPLAY

Rolled Sushi

Spicy Tuna, California Rolls, Vegetable Rolls, Pink Ginger, Wasabi & Sake Soy Sauce

~

Citrus Poached Shrimp

Caper Remoulade & Cocktail Sauces, Fresh Lemon, Lime & Oranges

Mini Tabasco Bottles

ORGANIC GREENS and MORE

Hearts of Romaine

Crisp Romaine, Fresh Asiago Cheese, Lemon-Oregano Vinaigrette

~

McClendon Farms Hand Picked Spinach Salad

Candied Pecans, Cranberries, Raspberries, Arizona Orange & Sweet Potato Brioche Croutons

Ginger-Orange Vinaigrette

~

Heirloom Tomato & Fresh Mozzarella Platters

Homemade Mozzarella, Garlic Marinated Tomatoes, Crispy Basil Leaves

Queen Creek Olive Oil Drizzle

ANTIPASTI DISPLAY

Marketplace Meats

Sopressata, Hard Salami, Capicola, Prosciutto, Pecorino and Fresh Mozzarella Pearls,

Roasted Chipolini Onions and Assorted Mustards

Balsamic Grilled Vegetables: Grilled Asparagus, Zucchini, Gooseneck Squash, Portobello Mushroom, Baby

Fennel in Balsamic Reduction

Marinated & Pickled Vegetables: Marinated Artichoke, Cured Green and Black Olives, Sweet Gherkins,

Cornishon Pickles, Palm Hearts, Cherry Peppers

Tomato and Basil Focaccia, Bread Sticks, Garlic Bread Toast and Crusty Boules

Olive Oil and Balsamic Vinegar

HAND CRAFTED and CARVED CHEESE

Fossil Creek Goat, Blue Moon Goat, Gorgonzola, Stratosphere Blue Vein Cheddar, St. Andrea Cambazola

Spiced Nuts: Sea Salt Pistachio, Caramel Almonds, Smoked Cashews, Toasted Local Pecans,

Candied Walnuts, Fresh Red, Granny Smith and Fuji Apples, Bosc and Bartlett Pears

Sour Orange, Apricot and Huckleberry Compotes

ENTRÉE STATIONS

Carving Stations

Garlic Smoked Prime Rib of Beef

Shallot-Thyme Demi, Béarnaise, and Horseradish

~

Brown Sugar Roasted Turkey Breast

Ginger Cranberry Compote, Sage Aioli, Whole Grain Honey Mustard, Butter Whipped Mashed Potatoes

~

Brown Sugar Crunch Candied Bone-In Ham

Sweet Potato Soufflé and Maple Molasses Reduction

~

Risotto Cake Station

Parmesan Cheese Risotto Cakes, Truffle Butter Braised Lobster Salad

ENTRÉE BUFFET ITEMS

Lavender Roasted Chicken

Truffled Root Vegetables and Fresh Thyme

~

Sea Salt Seared Salmon Filet

Buttered Parsnip Puree, White Currant, Fresh Orange-Basil Pesto

~

Spring Vegetable Medley

Bacon Braised Brussel Sprouts, First Crop Thin Beans

Candied Carrots, Buttered Asparagus, Fresh Yellow and Green Squash

Vanilla Sugar Laced Acorn Squash

DESSERTS

Liquid Nitrogen Station

Strawberry Short Cake
Flash Frozen Strawberries, Vanilla Whipped Cream
Strawberry Compote and Homemade Angel Food Cake

~

Pastries

Pistachio Cheesecake Lollipops, Mini Berry Tarts, Cheesecake Éclairs, Chocolate, Raspberry White Chocolate Parfaits, Swan Puffs, Orange Creamsicle Parfaits and Macaroon Cookies, Vanilla and Chocolate Crème Brule

~

Cakes and Pies

Dark Chocolate Layer Cake, White Chocolate Icing and Shaved Coconut
Raspberry Linzer Torte
Fresh Fruit Tarts: Mango, Papaya Kiwi, Blueberry and Raspberry
Key Lime Pie, Oreo Cookie Crust
Mile High Lemon Meringue Pie
Mud Slide Pie
Peanut Butter Milk Chocolate Cheesecake
White Chocolate Brioche Bread Pudding
Vanilla Crème en Glaze

~

Soufflés

Biltmore Classic Grand Marnier and Chocolate Soufflés
Powdered Sugar Dustin and Vanilla Sauce Anglaise

KID'S CORRAL

Chicken Nuggets served with Honey Mustard, BBQ and Ranch Dressing
Mini Cheeseburgers
Sweet Potato French Fries
Mac & Cheese
Mashed Potatoes
Buttered Sweet Corn Kernels
Celery and Carrot Sticks with Ranch Dressing

~

Chocolate Chip Cookies, Mini Fruit Jell-O Shooters

~

75 Adult
36 Children
(12 and under, infants free)