



Mother's Day Brunch

SUNDAY, MAY 12TH | 9:30AM-3PM

\$110 ADULT | \$35 CHILD (3 - 10 Years Old)

(18% GRATUITY WILL BE ADDED TO ALL PARTIES)

BRUNCH STATION

SHAVED BLACK FOREST HAM BENEDICT
CRISPY SMOKED BACON, BREAKFAST SAUSAGE
HOME STYLE POTATOES WITH PEPPERS & ONIONS
BUTTERMILK WAFFLES, OATMEAL
CHICKEN TENDERS & FRIES
FRUIT PLATTER, CHEESE PLATTER

SALAD STATION

GARDEN SALAD WITH CUCUMBER, CHERRY TOMATO, JULIENNE CARROTS
AND ASSORTED DRESSINGS
POTATO SALAD, ROASTED VEGETABLES SALAD, QUINOA SALAD

SEAFOOD DISPLAY

CRAB LEGS, COCKTAIL SHRIMP
SEAFOOD SALAD AND CEVICHE
ASSORTED SUSHI ROLLS
WITH A FULL ARRAY OF CONDIMENTS

MADE TO ORDER OMELET

ADD IN YOUR FAVORITES:
SMOKED HAM, BACON, SAUSAGE, CHORIZO, SHRIMP.
TOMATOES, MUSHROOMS, BELL PEPPERS, ASPARAGUS, SPINACH,
BROCCOLI, GREEN ONIONS, CHEDDAR CHEESE

PASTA BAR

FETTUCCHINI & PENNE PASTAS
SPICY ITALIAN SAUSAGE, CHICKEN, SHRIMP, ARTICHOKE HEARTS,
SPINACH, OLIVES, ROASTED GARLIC, MUSHROOMS,
RED PEPPERS, PARMESAN CHEESE
BASIL PESTO, MARINARA SAUCE, ALFREDO SAUCE

CARVING STATION

SLOW ROASTED PRIME RIB / NEW YORK / TRI TIP
WITH AU JUS AND CREAMY HORSERADISH
SMOKED SAUSAGE, OVEN ROASTED TURKEY BREAST

SPECIALTY LUNCH

BAKED SALMON WITH CRAB STUFFING & FINE HERB CREAM SAUCE
ROASTED CHICKEN WITH MUSHROOM SAUCE
SUPREME PAELLA WITH LOBSTER TAIL, BACON LARDON, JUMBO SHRIMP, CLAM, MUSSELS
SAUTÉED SPRING VEGETABLES, MASHED POTATOES

DESSERT STATION

PACIFIC PALMS SIGNATURE CHOCOLATE FOUNTAIN
DISPLAY OF ASSORTED MINI DESSERTS, CAKES, PIES, COOKIES
ASSORTED PARFAITS AND FRUIT SMOOTHIES

RESERVATIONS REQUIRED: 626-854-2509

*Please advise your server if a person in your party has a food allergy.
Consuming raw or undercooked meats, eggs, poultry, seafood and shellfish may increase your risk of foodborne illness*