

Mother's Day Brunch

SUNDAY, MAY 11TH | 9:30AM - 3:00PM

\$125 ADULT | \$40 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 AND CHEESE PLATTERS

SALAD STATION

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

SEAFOOD DISPLAY

CRAB LEGS, COCKTAIL SHRIMP
SEAFOOD SALAD, CEVICHE
ASSORTED SUSHI ROLLS

MADE TO ORDER OMELET

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

DUMPLING STATION

SHUMAI, HARGAW SHRIMP, PORK DUMPLINGS, VEGETABLE EGGROLLS
SERVED WITH HOISIN SAUCE, SAMBAL & WHITE MUSTARD SAUCE

PASTA BAR

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

CARVING / GRILL STATION

SLOW ROASTED PRIME RIB / NEW YORK / TRI TIP
WITH AU JUS AND CREAMY HORSERADISH
SMOKED SAUSAGE, OVEN ROASTED TURKEY BREAST
BBQ KOREAN & BABY BACK RIBS

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, 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*