

Mother's Day BRUNCH

Sunday, May 12 | 11:00 am – 3:00 pm | Ocean Ballroom

SOUP AND SALAD STATION

Hammock Beach Garden Salad
Mixed Baby Lettuce, Baby Romaine, Heirloom Tomatoes,
Cucumbers, Red Onions, Candied Pecans, Raisins,
Garlic Croutons, Applewood Smoked Bacon,
Dried Cranberries, Shredded Cheeses, Assorted Dressings

Classic Minestrone Soup

Cream of Porcini Mushroom Soup

Soft Rolls and Sweet Whipped Butter

Tri-Color Tortellini Pasta Salad with Heart of Palm
and Currant Tomatoes

Roasted Fingerling Potatoes Salad
with Cranberry Quinoa

Spring Vegetable & Pearl Couscous Salad
with Cranberries and Toasted Almonds

CHEESE BOARDS

Domestic and Imported Cheeses
Artisan Breads, Crostini and Crackers
Fresh Oils and Spreads
Dried Fruits, Chutneys and Jams
Assorted Dried and Cured Meats

ACTION STATIONS

Belgian Waffles

Fresh Whipped Topping, Maple Syrup, Pecans,
Chocolate Chips, Bananas, Fresh Seasonal Berries

Carving

Herb Roasted Prime Rib with Pancetta Jus
Herb Crusted Roasted Turkey Breast with Traditional
Pan Gravy

Omelet Station

Farm Fresh Eggs
Traditional Toppings and Cheeses

FRESH FROM THE SEA

Shrimp Cocktail, Oysters on the Half Shell,
Crab Claws, Spicy Cocktail Sauce
House Smoked Salmon & Trout Display
Marinated Green Lipped Mussels,
Traditional Accompaniments

BREAKFAST ENTRÉES

Eggs Benedict, Canadian Bacon,
Hollandaise Sauce

Applewood Smoked Bacon, Pork Sausage

Hammock Breakfast Potatoes, Fresh Herbs

Vegetarian Quiche, Feta Cheese

ENTRÉES & SIDES

Caramelized Wild Salmon, Chervil and
Concasse of Tomato Beurre Blanc

Seared Free Range Chicken, Sweet Corn Dijon Velouté,
Tabasco Fried Onions

Yukon Mashed Potatoes

Lemon and Saffron Basmati Rice

Roasted Five-Herb Oil Marinated Mélange of
Baby Vegetables

CHILDREN'S ENTRÉES

Chicken Drumsticks, Macaroni and Cheese,
Chicken Tenders, Buttered Corn

SWEETS

Bread Pudding, Caramel Sauce
Fresh Fruit Extravaganza,
Pineapple Upside-Down Cake, Coconut Cake,
Chocolate Cake, Red Velvet Cake,
House-made Cupcakes, Lemon Meringue Pie,
Cheesecakes, Cookies and Brownies, Petit Fours

Reservations required. To make a reservation please call 386.246.5676
or email Christine Losagio at christine.losagio@hammockbeach.com by May 9.

Adults \$85 | Children \$40 (ages 4 – 12). Tax and gratuity not included. | Members \$68

Credit card payments are subject to a 2.5% surcharge.



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