



Mother's Day MENU

Carving & Entrée Station

PINN OAKS RACK OF LAMB
garlic & herb crusted with mint demi glaze

HERB CRUSTED BEEF TENDERLOIN
with chasseur sauce, and horseradish cream

HERB SEARED SEABASS
with lemon beurre blanc sauce, and
roasted vegetable israeli cous cous

Omelet Station

TRI-COLORED PEPPERS | ONIONS |
MUSHROOMS | TOMATOES | SPINACH |
HAM | BACON | CHEDDAR | FETA

Crepe Station

WHIPPED CREAM | BERRIES | STRAWBERRY
COMPOTE | CHOCOLATE CHIPS | SYRUP |
NUTELLA | GLAZED NUTS | BANANA PUDDING

Breakfast Station

THICK CUT BACON | MAPLE SAUSAGE LINKS

HERB HOME FRIES
with caramelized onions and peppers

EGGS BENEDICT FLORENTINE
with lemon hollandaise

EGG FRITTATA
with sun dried tomatoes & mushrooms

Cold & Salad Station

AVOCADO TOAST BAR
with seasoned avocado mash, heirloom
tomatoes, hard boiled eggs, sliced onions,
chopped bacon, and toasted baguettes

HOUSE SMOKED SALMON LOX
with turano everything & plain bagels, dill
cream cheese, capers, onion, and tomato

GRILLED CITRUS SHRIMP | SNOW CRAB LEGS

CAPRESE SALAD STATION
with balsamic & olive tapenade

MEDITERRANEAN COUSCOUS SALAD
with roasted garlic red wine vinaigrette

PESTO ORZO PASTA SALAD

SPRING MIX SALAD
with strawberries, blueberries, roasted red
onion, goat cheese, candied walnuts, and
lemon poppy seed vinaigrette

Sweet Tooth

DEVIL'S FOOD CAKE
with cherry jubilee sauce, and whipped cream

CHOCOLATE DIPPED STRAWBERRIES

WHITE CHOCOLATE MOUSSE

DESSERT BARS | PETITE FOURS

CHEF-ATTENDED CRÈME BRULÉE STATION
with chocolate, vanilla, sliced strawberries,
raspberries, shaved chocolate, and vanilla bean
whipped cream

the details

SUNDAY, MAY 14 | 9:30AM & 12:30PM
\$75++ ADULT (11+), \$30++ CHILD (4-10)
DESTINATIONGN.COM | 262.245.7000

Kids Table

BAKED MAC & CHEESE | TATER TOTS
PIGS IN A BLANKET | CHICKEN TENDERS