



Breakfast Fare

Breakfast Pastries, Muffins, Danish, Sweet Breads and Croissants

Assorted Cereals and Granola

Whole Fruits, Melon, Pineapple, Ripe Strawberries

Assorted Yogurts

Oatmeal with Brown Sugar and Raisins

Scrambled Eggs with Cheddar and Charred Tomato Salsa

Crisp Bacon and Plump Sausage

Southern Style Breakfast Potatoes

Smoked Atlantic Salmon, Bagels and Cream Cheese

Omelets and Eggs Cooked to Order with a Variety of Fillings

Freshly Prepared Waffles, Maple Syrup, Whipped Cream and Strawberries

Regional Specialties

Fruit Filled Empanadas and Pan Dulce

Red Achoite Chicken Chiliquiles

Ranchero Style Eggs with Beef Tenderloin Tips and Poblano Chili's

Locally Made Tamales, Salsa Verde

Capirotada Bread Pudding with Dried Fruits & Crème Anglaise

Italian Delicacies

Farfalle Pasta and Grilled Chicken Salad, Hearts of Romaine, Caesar Dressing

Watermelon, Feta and Arugula Salad, Baby Heirloom Tomatoes, Grape Reduction

Penne Pasta with Zocca's Famous Three Meat Bolognese Sauce

Gulf Snapper Italia, Spring Leeks, Lemon & Italian Parsley

Macaroni & Cheese with Crispy Prosciutto

Braised Chicken Marsala with a Chianti Reduction and Foraged Mushrooms

From The Butcher Block

Whole Roasted, Slow Cooked Roast Beef

Whipped Horseradish Dijon Cream, Caramelized Shallot Jus

Maple and Sage Butter Basted Hill Country Ham

Silver Dollar Rolls, Cheddar Biscuits, Basil Aioli, Stone Ground Mustard

Whipped Honey Butter and Local Blackberry Preserves, Artesian Breads

Grilled Spring Vegetables and Wilted Swiss Chard

Whipped Yukon Gold and Gouda Cheese Potatoes

Dessert Station

Assorted Miniature Pastries, Whole Cakes and Tortes, Hand Crafted Chocolates

Warm Peach Cobbler, Cookies and Candies

Mother's Day Brunch

10:00 am to 3:00 pm \$40 per person, kids \$20