



This Mother's Day join Executive Chef, Gunter Weber, at The Chase Park Plaza for a delicious brunch honoring Mom in the Starlight Room overlooking Forest Park from 10:30AM – 2:00PM.

Seafood display

*Grand seafood display with ice sculpture
Oysters in half shell, jumbo shrimp, crab claws
Lemon wedges, mini tabasco, horseradish cream
Smoked salmon, capers, diced shallots, parsley*

Antipasto display

Grilled and olive oil marinated zucchini, charred baby peppers, cherry tomato Caprese with fresh basil, marinated olives, roasted baby vegetables

Charcuterie display

Chef selection of imported and local cured meats and sausages, variety of mustards, pickled vegetables

Cheese and fruit display

Assorted selection of hard and soft cheeses, dried and fresh cut fruits, roasted nuts, crackers and breads

Salads

*Caesar salad, garlic herb, crouton, shaved parmesan cheese, lemon anchovy dressing
Spring greens, strawberries, roasted hazelnuts, queso fresco, champagne vinaigrette
Creamy potato salad, bacon bits, chives, red onions, mustard cream dressing*

Brunch items

*Omelet action station
Fresh eggs, liquid eggs, egg whites
Ham, bacon bits, mushroom, spinach, onions, tomatoes, assorted cheese,
Eggs Benedict, poached eggs, English muffin, hollandaise sauce
Bacon and spinach quiche
Bacon and sausage links
sweet cheese blintz warm
berry compote, powdered sugar*

Carving station

*Maple and whole grain mustard glazed pit ham
Prime rib horseradish cream, a jus
Sage and thyme roasted turkey breast with gravy*

Hot

*Green pea and asparagus soup, herb oil, crème fraiche
Soy glazed roasted salmon, sesame seeds, ginger sesame oil red cabbage slaw
Slow cooked pork loin, dried apricots, mushroom ragout, cream demi sauce
Wild rice pilaf
Creamy russet potato mash with chive and brown butter
Honey roasted yellow and red baby carrots with shaved fennel and dill*

For the kids

*Chicken Tenders, honey mustard, ketchup
Mac and Cheese*

Pastries

*Fresh fruit tarts
Chocolate raspberry tarts
Lemon meringue tarts
Chocolate covered
strawberries
Mimosa shooters
Strawberry shortcake
shooter
Pina colada shooters
Assorted sugar free shooters
New York cheesecake
Chocolate mousse cake*

*Pineapple upside down
cupcakes
Key lime and blackberry
cupcakes
Assorted french macarons
Coconut macarons
Decorated sugar cookies
Chocolate peanut butter
cookies
White chocolate cranberry
cookie
Citrus and white chocolate
madeleines*

*Carrot cake
Peach melba torte
Tiramisu torte
Traditional rice krispy treats
Strawberry orange
cheesecake pops
Raspberry pate au fruit pop
Chocolate turtle cake pop
Vanilla bean cream puffs
Strawberry rhubarb crisp
Crème anglaise*

Action

*Crème brulee station
Vanilla crème brulee
Berry compote
Whipped cream*

Bakery

*Assorted muffins
Assorted danish
Coffee cake
Honey thyme scones*

Rolls

*Sweet rolls
Onion chive focaccia
Sesame lavosh
Pretzel roll
Herb rolls
Honey butter*

*Price is \$74 for adults, \$24 for children (5-12) and complimentary for children four and under
Brunch will be from 10:30AM to 2:00PM
For Reservations please call 1-314-633-3060*