Jorrego's Mother's Day Brunch

Sunday May 12, 2024 | 11:00 am to 3:00 pm

Antipasto Selection Smoked and Cured Meats | International Cheese Display Assorted Farmhouse Breads | Hummus | Tapenade

Salad Buffet Mixed Field Greens | Selection of Dressings and Vegetables Caesar | Seafood Ceviche | Couscous Salad with Curried Vegetable | Insalata Caprese Fresh Seasonal Fruit Display

Breakfast Station Eggs Benedict | English Muffins | Applewood Bacon | Chicken Sausages Black Forest Ham | Chives Hollandaise Breakfast Potatoes | Breakfast Breads and Muffins

> Crispy Belgian Waffles Station Bananas | Berry Compote | Pecans | Chocolate Chips Maple Syrup | Whipped Cream & Butter

Omelet Station Made To Order Classical Omelet and Egg Station with Assorted Toppings

Carving Station Slowly Roasted Sirloin Steak with Chimichurri Blackberry and Fig Glazed Ham

Hot Entrees

Seafood Paella | Grilled Chicken Breast with Peach Glaze Cheese Ravioli with Mushroom Alfredo Sauce Roasted Garlic Mashed Potatoes | Broccolini with Fried Shallots Maple Glazed Heirloom Carrots

Dessert Station

Carrot Cake | Almond Cake | Apple Pie | Key Lime Pie | Macaroons | Truffles Old Fashioned Cake | Brownies | Blondies | Red Velvet Cake Flourless Chocolate Torte | Mini Desserts

\$75 for Adults and \$29 Children 12 and under No Discounts or Coupons Reservations Recommended on OpenTable or call 210-227-9700