



Join Us As We Celebrate!

Mother's Day Brunch Buffet Sunday May 13th, 2018

- Herb Crusted Slow Roasted Steamship Round – roasted mushroom Pinot Noir au jus & fresh grated horseradish sauce
- Chicken Scaloppini La Bettina – organic chicken breast, mushrooms, onions, & asparagus tips simmered in rosemary scented béchamel with asiago cheese topped with roasted corn & tomato concasse finished with chiffonade opal basil garnish
- New Orleans Cajun Roasted Shrimp – blackened shrimp with fire roasted tomatoes, roasted red & yellow peppers, onions, scallions & garlic in lemon chardonnay wine sauce served over New Orleans style dirty rice
- Thai Sweet Chili Beef Tips – tenderloin beef tips sautéed with onions, peppers, baby corn, broccoli, & scallions in sesame red chili & teriyaki sauce served over Asian noodles
- Applewood Smoked Bacon & Baby Spinach Salad – fresh baby spinach topped with sliced mushrooms, hard cooked egg, red onion, & applewood smoked bacon tossed in our homemade red wine vinaigrette dressing finished with brioche croutons
- Lucille's Famous three cheese baked macaroni
- Fresh made to order omelets
- Applewood smoked bacon & country sausage links
- Scrambled eggs & Brunch potatoes
- Smoked Salmon Gravlax Station – capers, red onion, eggs, cream cheese, salmon cream cheese & vegetable truffle cream cheese
- Pancake station w/ maple syrup & assorted fruit toppings
- Crème Brulee French toast – vanilla bean, maple crème anglaise
- Assorted fresh fruit with passion fruit syrup
- Assorted breads, bagels, croissants & danish
- Assorted fresh baked cakes & pies
- Includes juice, coffee, tea, soft drinks
- Mimosas \$5



\$25.99/Per Person
\$10.99/Children Under 12

954-384-9007

Served 10am To 3pm
Accepting reservations for parties of all sizes