

Spoil mom all day long with delicious food!

Mother's Day Brunch Take and Bake Menu

Available for pick-up on Saturday, May 9* • 11 a.m. - 4 p.m. All orders must be placed by 5 p.m. on Thursday, May 7.

Includes All Brunch and Dinner Items Listed Below

Four Serving Option • \$89.95 | Two Serving Option • \$49.95

Entrées

EGG SKILLET MEDLEY - 3 VARIETIES INCLUDED

Breakfast potatoes topped with the following egg favorites:

- Meat Lover's: Smoky bacon, breakfast sausage, Canadian bacon and cheddar cheese.
- Vegetables Galore: Onions, pepper medley, mushrooms, spinach, tomatoes and mozzarella cheese.
- 3 Cheese: Smoked Gouda, cheddar and mozzarella cheeses.

FRENCH TOAST CASSEROLE

Served with maple syrup.

NEW YORK STRIPLOIN POT ROAST

Tender New York striploin roast, carved and accompanied with potatoes, onions, carrots, cabernet gravy, garlic and herbs.

Side Dishes

FRESH FRUIT MEDLEY

SEASONED GARLIC-HERB FRENCH BREAD

Desserts

DARK CHOCOLATE MOUSSE TARTS

Creamy decadent chocolate mousse piped into a graham cracker crust, topped with Oreo cookie crumbles.

CARAMEL SWIRL CHEESECAKE TARTS

Rich and creamy, New York style cheesecake baked into a graham cracker crust with a caramel swirl and garnished with fresh berries.

Orders will be packaged family style and include heating and serving instructions, a small flower gift and Radley Rex coloring book.

Wine Menu

(Optional to add to your order)

Marquette Washington Pavilion 20th Anniversary Wine from Valiant Vineyards, Vermillion, SD | \$10

Relax Riesling | \$15

Gallo Family Vineyards Pink Moscato | \$12

Oliver Apple Pie Wine | \$12

William Hill Chardonnay | \$20

Louis Martini Cabernet | \$24

Mimosa Kit- Dark Horse Brut and Orange Juice | \$24

Photo I.D. will be required upon pick-up of all alcohol purchases. Price listed per bottle

Orders can be placed at www.washingtonpavilion.org/mothersday or by calling 605-367-6000



