

***Mother's Day***  
***Grand Buffet Champagne Brunch***  
***May 9, 2010***

***Seating from 10.30am to 3pm***

**Breakfast Station**

Chef Attended Omelet Station with Embellishments  
Eggs Benedict with Canadian Bacon  
Scrambled Farm Eggs  
Apple Wood Smoked Bacon, Sausage Links  
Gary's Cheese Grits  
Southern Style Biscuits with Sausage Gravy  
Waffles with Berry Compote,  
Whipped Cream and Condiments  
French Croissants with Assorted Jellies, Marmalade and  
Honey Glorious Morning Muffins  
Marmalade and Jellies  
Chef DeJuan's Crème Brulée French Toast

**Seafood and Shell Fish Display**

Thinly-sliced Norwegian Smoked Salmon  
Boiled and Chilled Tiger Shrimp  
Oysters on the Half Shell  
Snow Crab legs  
*Condiment Station with Mustard Dill Sauce, Horseradish Relish,  
Sweet Chili Sauce, Lemon, Lime Wedges and Assorted Crackers*

**95 Cordova Crab Cake Station**

*Accompanied with Lime Aioli, Sweet Chili Sauce,  
Remoulade Sauce and Cocktail Sauce*

**Soups**

Thai Coconut and Crab Bisque  
Chicken Tortilla Soup

**Main Entree**

Prime Rib of Beef with Au Jus and Horseradish  
Garlic and Rosemary Pork Roast with Carmalized onion  
sauce Moroccan Chicken with Couscous

**Sazon spiced Mahi with citrus chili broth**

**Spring medley of roasted vegetables sides**

Seasoned field peas with green beans Whipped Yukon Gold Mashed  
Potatoes Baked macaroni and cheese

### **Tropical Fruit Display**

White and Red California Grapes  
Cantaloupe and Honeydew Melons  
Assorted Berries and Golden Ripe Pineapples  
Mangoes ,papaya and kiwi fruit

### **Antipasto Display**

Eggplants, Yellow and Green Roasted Squash with Italian Marinade  
Artichokes with Basil Dressing  
Assortment of Imported Olives tossed with a Savory Marinade  
Cured Prosciutto Ham  
**Chefs selection of atrisian cheeses**

### **Salads**

95 Cordova Caesar Salad with Croutons and Asiago Cheese  
Spinach and Arugula with Cranberries and Candied Walnuts  
Cucumber and Red Onion Salad  
Tomato mozzarella salad

### **BANANNA Split Station**

**Banna split bar with** Bananas ,Pound cake, cherries, Caramel Sauce , hot fudge strawberries, whipped cream, and Vanilla Bean Ice Cream

### **The Unlimited Dessert Display**

Apple and Key Lime Pies New  
York Style Cheese, Carrot cake  
Chocolate Bread Pudding with Carmel Sauce  
Fresh Fruit tarts

### **Chocolate Truffle Station - Five Gourmet Dipping Chocolates with Homemade Chocolate Truffles**

Madagascar Dark Chocolate with Rum, Grand Cru Bolivia Chocolate  
Milk Gianduja Chocolate, White Gianduja Chocolate with Shredded Coconut  
and Spicy Mexican Dark Chocolate

### **Beverages**

Non Alcoholic Beverages and Unlimited Champagne and Mimosa

**Adults \$49**

**Teenagers \$29 – Children \$ 9 –“Teeny Tiny’s” Free**

20% gratuities and 6 % Sales tax will be added

95 Cordova Street, St. Augustine, FL 32084  
904.810.6810 – [www.95cordova.com](http://www.95cordova.com)