

Mother's Day Champagne Brunch

Monterey Marriott
Ferrante's Bay View Room
May 14, 2023 | 10am-2pm

Complimentary Champagne Toast

SEAFOOD DISPLAY

Snow Crab Claws | Chilled Jumbo Shrimp | Lemon, Cocktail Sauce
Local Smoked Salmon | Tomato, Capers, Chopped Eggs, Bagels, Spreads

SOUPS

Award-Winning Clam Chowder | Roasted Poblano Corn Chowder
Cubed Sourdough Bread, Hot Sauce Bar

SALADS

Baby Kale and Spinach, Strawberries, Grilled Mushrooms-Onions, Chevre
Heirloom Tomato, Burrata, Olives, Red Onions, Arugula, Basil, Parmesan
Romaine, Jicama, Roasted Red Peppers, Tortilla Strips, Fresco
Seasonal Fresh Fruit & Berries Display
Artisanal California Meat & Cheeses, Baguettes, Local Jams

EGGS BENEDICT & CRAB CAKE STATION

Traditional Benedict | Ranch Style Sliced Yukon Potatoes, Cured Bacon
Crab Cakes | Creamy Cheese Polenta, Corn Sauce

CARVING STATION

Cherry-Bourbon Glazed Pit Ham, Whole Grain Mustard
Certify Angus Prime Rib, Natural Au Jus, Horseradish Cream

ENTREE SELECTIONS

Chicken Scaloppini | Pesto Linguini
Mahi-Mahi | Peach-Cucumber Salsa
Heirloom Baby Carrots & Honey-Roasted Red Beets
Brussel Sprouts, Vegan Chorizo & Sweet Potatoes
La Brea Bakery Country Loves & Sea Salt Lavash

KIDS CHEF TABLE

Mini French Toast | Macaroni & Cheese | Chicken Strips | Tater Tots

DESSERT DISPLAY

Limoncello Tiramisu | Pineapple-Carrot Cake Squares | Fruit Tarts
Opera Chocolate Tarts | Strawberry Corn Cupcakes | Monkey Bread Danishes
Chocolate Pecan Tarts | Almond-Peach Bread Pudding
Raspberry-Mascarpone Tarts | Petit Fours

\$89/Adult | \$75/Seniors 65 + up

\$40/Child 5-12 years old

4 and Under Complimentary

Prices Exclusive of Taxes & Gratuity

Complimentary Two Hour Valet Parking

For reservations, please email
isabella.martinez@marriott.com
or call (831) 647-4018