



THE  
SCOTTSDALE  
PLAZA

# Mother's Day Brunch

2022

## Breakfast

Free-Range Scrambled Eggs  
Brown Sugar Cured Bacon  
Sage Pork Sausage  
Roasted Fingerling Potatoes  
Exotic Fruit & Wild Berries  
Mini Smoked Salmon Bagels

### Gluten Free Overnight Oats:

Bourbon Peach Compote

### Individual Yogurt Parfait:

Vanilla Greek Yogurt, Berry Compote,  
Flax Seed Granola

## Chef Crafted Omelets and Eggs

Free Range Whole Eggs, Egg Whites, Bacon,  
Sausage, Ham, Cheddar Cheese, Pepper Jack  
Cheese, Feta Cheese, Bell Peppers, Tomatoes,  
Mushrooms, Spinach, Onions, Scallions,  
Salsa Roja

**Egg White Frittata:** Seasonal Vegetables,  
Piquillo Pepper Fondue

**Huevos Rancheros:** Sous Vide Egg,  
Local Chorizo, Salsa, Avocado Cream,  
Micro Cilantro

## Bakery Selection

Assorted Artisan Breads, Muffins,  
Croissants, Danishes

## Juice, Tonic and Smoothie

Turmeric, Coconut, Basil, Tangerine Tonic  
Beet, Dragon Fruit, Raspberry, Mint Juice  
Mango Superfood Smoothie

## Griddle Station

**Buttermilk Pancakes, Waffles,  
Baked French Toast**

Whipped Cream, Maple Syrup, Berries,  
Chocolate Chips, Pecans, Blueberry Compote

## Farmers Market

**Mixed Greens:** Radish, Cucumber,  
Heirloom Carrots, Tomato Buttermilk  
Dressing, Champagne Vinaigrette

**Grilled Asparagus Salad:** Crispy  
Prosciutto, Egg Caviar, Shallot Vinaigrette

**Peach & Crème Salad:** Basil Compressed  
Peaches, Crème Fraiche, Chard Heirloom  
Tomato, Mustard Greens, Agramato Oil

## Charcuterie & Cheese

Artisan Cured Meats, Salumi, Pates

Domestic and Imported Aged Soft, Semi-Soft  
and Hard Cheese Selection

Cornichons, Marinated Olives, Fig Jam,  
Honey Comb, Raisin on the Vine, Marcona  
Almond, Lavosh, Crostini, Baguette Bread

## Savory Selections

### Summer Harvest Vegetables:

Green & Yellow Baby Squash,  
Pearl Onion, Tomato

### Organic Achiote Chicken Breast:

Huitlacoche, Corn Succotash

### Chef Crafted Risotto:

Maine Lobster, Foraged Mushroom

### Pacific Seabass:

Chickpea Ragout, Cilantro

## Carving

### Herb Marinated Striploin:

Horseradish Cream, Peppercorn Sauce

### Salmon En Croute:

Swiss Chard, Lemon Caper Sauce

## Seafood Display

Mexican Prawns, Snow Crab, West Coast

Shucked Oysters on the Half Shell

Lemon, Cocktail & Mignonette Sauce

## Dessert

**Raspberry Cake:** White Chocolate Mousse,  
Crunchy Hazelnut Praline

**Poached Peach Cake:** Amaretto Mousse,  
Pecan Biscuit

**Chocolate Cake:** Chocolate Mousse,  
Truffle Ganache

Dulce de Leche Brownies

Traditional Cheesecake

Assorted Cupcakes

Assorted Cookies

## Children's Buffet

Peanut Butter and Jelly  
"Un-Crustable" Sandwiches

Turkey Ham & Cheese Pinwheel Rollups

Chicken Tenders, French Fries

Carrots, Cucumbers, Ranch

Mini Mac N Cheese Cups

Assorted Condiments

## Sunday May 8th Grande Ballroom

Seatings from 10AM-12PM and 1PM-3PM

Reservations Required 480-951-5170

\$95 Adults | \$45 Ages 6-16 | FREE 5 & Under

Enjoy live entertainment during brunch with the  
whole family. Explore and shop our Vendor Market  
including florals, skincare, jewelry, treats and more!  
Kids Corner with arts, crafts, movies and games.

For Floral Pre-Order & Vendor Market information:  
[SCOTTSDALEPLAZA.COM/EVENTS/MOTHERSDAY](http://SCOTTSDALEPLAZA.COM/EVENTS/MOTHERSDAY)