

Mother's Day Brunch 2024

BROADMOOR HALL DINING ROOM

FRESH FRUIT SELECTION

Honeydew, Cantaloupe, Watermelon, Pineapple, Kiwi, Blueberries, Strawberries

CEREALS & JUICES

Assorted Cold Cereals with Skim, 2% & Whole Milk
Mixed Berry & Palisade Peach Yogurt Parfaits, House Made Granola
Orange, Grapefruit, Cranberry, Tomato, V-8, Apple & Pineapple Juices
(MAY CONTAIN MILK, SOY, WHEAT)

SEAFOOD

House Cured Salmon Gravlox (FISH), House Smoked Colorado Trout (FISH)
Pickled Red Onion, Capers, Tomatoes
Dill Cream Cheese (MILK), Parmesan Grissini (MILK, WHEAT)
Accompanied by Assorted Bagels (EGG, MILK, WHEAT)

RAW BAR

Jumbo Poached Shrimp (SHELLFISH) & Snow Crab Claws (SHELLFISH)
Cocktail Sauce, Horseradish Sauce (MILK), Lemon Wedges

East Coast & West Coast Oysters on the Half Shell (SHELLFISH)
Tabasco, Horseradish, Mignonette Sauce

American Paddlefish Caviar (FISH)
Brioche Toast Points (MILK, WHEAT), Sauce Gribiche, Capers, Red Onion

CHEF ATTENDED SUSHI STATION

Spicy Hawaiian Ahi Tuna, Scallion & Sesame Roll (FISH, SESAME)
California Roll with Crab, Cucumber & Avocado (SHELLFISH)
BBQ Eel & Avocado Roll

Shrimp Tempura Roll with Tobiko, Avocado & Cucumber (SHELLFISH)
Wasabi, Soy Sauce & Pickled Ginger (SOY)

COLORADO CHEESE & CHARCUTERIE

Smoked Ham, Smoked Turkey, Wagyu Beef Summer Sausage,
Spanish Style Chorizo, 1000 Day Aged Gouda (MILK), MouCo Camembert (MILK)
Wisconsin White Cheddar & Peppered Chevre (MILK)
Served with Palisade Peach & Apple Jams
Mixed Toasted Nuts (PEANUTS, TREE NUTS) & Our Eagle's Nest Ranch Wildflower Honey
Accompanied by House Made Lavosh & Rosemary Focaccia (EGG, WHEAT)

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.

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CHEF ATTENDED SALAD STATIONS

Chef Attended Individual Baby Spinach Salads

Candied Pecans (TREE NUTS), Strawberries, Blueberries
Crumbled Colorado Goat Cheese (MILK), Poppy Seed Dressing (MILK)

Chef Attended Broadmoor Caesar Salad Station

Romaine, Croutons (EGG, MILK, WHEAT), Shaved Parmesan Cheese (MILK)
Anchovy (FISH), Parmesan and Garlic Dressing (MILK)

Spice Roasted Marinated Baby Carrot & Cauliflower Salad

Toasted Cashews (TREE NUTS), Eagle's Nest Ranch Honey
& Tahini Mascarpone (MILK, VEGETARIAN)

Caprese Salad

Fresh Mozzarella (MILK), Vine Ripe Tomatoes, Basil
Aged Balsamic Vinaigrette (VEGETARIAN)

Build Your Own Garden Salad

Mixed Greens, Lemon-Parsley Vinaigrette, Creamy Broadmoor Dressing
Cucumbers, Tomatoes, Marinated Mushrooms, Red Onions, Artichoke Hearts
Blue Cheese Crumbles (MILK), Bacon, Shredded Cheddar (MILK)
Croutons (EGG, MILK, WHEAT)

BREAKFAST ITEMS

Scrambled Eggs (EGG)

Individual Quiche Lorraine, Ham, Gruyere Cheese (EGG, MILK)

Crispy Smoked Bacon & Pork Sausage Links

Herb Roasted Country Style Potatoes, Mushrooms & Peppers

Cheese Blintzes (MILK), Berry Compote

Chef Attended Eggs Benedict Station

English Muffins, Canadian Bacon, Sauce Hollandaise (EGG, MILK)

Chef Attended Omelet Station

Whole Eggs, Egg Beaters, Egg Whites (EGG)
Ham, Bacon, Sausage, Smoked Salmon (FISH), Swiss & Cheddar Cheese (MILK)
Onion, Scallions, Tomatoes, Mushrooms, Peppers, Salsa

Chef Attended Pancake & French Toast Station

Maple Syrup, Blueberries, Chocolate Chips, Golden Raisins
Whipped Cream, Whipped Butter (EGG, MILK, SOY, WHEAT)

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CHEF ATTENDED CARVING STATIONS

Honey Glazed Ham

Bourbon Pineapple Glaze, Pineapple Chutney
Sweet Potato Pavé, Garlic Cream (MILK), Sharp Cheddar (MILK), Breadcrumbs (WHEAT)

Herb Roasted Prime Rib of Beef

Bordelaise Jus, Creamy Horseradish Sauce (MILK)
Spring Onion Bread Pudding (WHEAT), Cheddar Popovers (EGG, MILK, WHEAT)

Red Wine Marinated, Rosemary & Garlic Roasted Colorado Leg of Lamb (BONE IN)

Buttermilk Mashed Potatoes (MILK)
Medley of Spring Peas with Carrots, Onions & Garden Herbs
Red Wine Lamb Jus, Broadmoor Farms Mint Jelly

Chef Attended Pan Seared Colorado Red Bird Chicken

Asparagus, Roasted Peppers, Mornay Sauce (MILK, WHEAT)

Chef Attended Sweet and Sour Heritage Pork

Crispy Pork Shoulder, Bell Pepper, Red Onion, Pineapple

Chef Attended Thai Fried Rice

Lemongrass Marinated Rock Shrimp (SHELLFISH), Jasmine Rice, Farm Egg (EGG)
Basil, Cilantro, Bok Choy, Sugar Snap Peas, Red Bell Pepper

DISPLAYED HOT FOODS

White Wine Marinated Atlantic Salmon Station (FISH)

Oven Roasted Spaghetti Squash, Chimichurri Sauce

White Cheddar & Mushroom Mac & Cheese (EGG, MILK, WHEAT)

Red Wine Braised Beef Short Rib

Roasted Carrots, Pearl Onions, Button Mushrooms, Shallot Marmalade

Fire Roasted Cauliflower & Broccoli, Fried Capers

Butter Glazed Carrots, Fresh Herbs

Creamed Spinach, Nutmeg (MILK)

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PASTRIES

Chocolate Coffee Tart

Espresso Ganache, Coffee Chantilly (EGG, MILK, WHEAT)

Strawberry Champagne Gelée

Strawberry & Raspberry Mousse (EGG, MILK)

Strawberry Panna Cotta

Guava Sauce, Vanilla Chantilly, Lime Zest (EGG, MILK)

Vegan Passion Panna Cotta

Vanilla Crumble (VEGAN)

Vanilla Bavarian Dome

Mango Gelée, Vanilla Sablé (EGG, MILK, WHEAT)

Salted Caramel Cream Puff

Salted Caramel, Whipped Mascarpone (EGG, MILK, WHEAT)

Cookies & Cream Entremet

Chocolate Sponge, Cookie & Cream Mousse (EGG, MILK, WHEAT)

Dark Chocolate Brownies

Milk Chocolate Mousse (EGG, MILK, WHEAT)

Éclair

Raspberry Mascarpone Chantilly (EGG, MILK, WHEAT)

Chocolate Macadamia Nut Verrine

Hazelnut Praline, Chocolate Mousse
Caramelized Macadamia Nuts (EGG, MILK, TREE NUTS)

Coconut Lime Macaron

Raspberry Jam (EGG, MILK, TREE NUTS)

Cupcakes

Triple Chocolate Cupcakes (EGG, MILK, WHEAT)

Vanilla Cupcake

Dulcey Chantilly (EGG, MILK, WHEAT)

Strawberry Vanilla Cupcake

Strawberry Jam, Vanilla Buttercream (EGG, MILK, WHEAT)

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PETIT FOURS SEC

Raspberry Pistachio Financier (EGG, MILK, TREE NUTS, WHEAT)

Almond Pain de Gene (EGG, MILK, TREE NUTS, WHEAT)

Lemon Blueberry Moelleux (EGG, MILK, WHEAT)

Orange Sablé Breton (EGG, MILK, WHEAT)

WARM OFFERINGS

Apricot Crumble (EGG, MILK)

Vanilla Chocolate Chip Bread Pudding (EGG, MILK, WHEAT)

ACTION STATIONS

Bananas Foster (EGG, MILK)

Crepe Suzette (EGG, MILK, WHEAT)

FROM THE BAKERY

Biscuits (EGG, MILK, WHEAT)

Mini Croissants (EGG, MILK, WHEAT)

Mini Chocolate Croissants (EGG, MILK, WHEAT)

Mini Strawberry Almond Croissants (EGG, MILK, TREE NUTS, WHEAT)

Mini Cherry Danish (EGG, MILK, WHEAT)

Mini Pain aux Raisin (EGG, MILK, WHEAT)

Mixed Berry Muffins (EGG, MILK, WHEAT)

Double Chocolate Muffins (EGG, MILK, WHEAT)

Strawberries & Cream Muffins (EGG, MILK, WHEAT)

Raspberry Oat Bar

Sticky Buns (EGG, MILK, WHEAT)

Mini Baguettes (WHEAT)

Boursin Cheese Buns (EGG, MILK, WHEAT)

Honey Wheat Rolls (EGG, MILK, WHEAT)

Rosemary Focaccia Buns (WHEAT)

Cranberry Walnut Raisin Loaves (WHEAT)

Poppy Seed Knots (EGG, MILK, WHEAT)

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KIDS BUFFET

Broadmoor Farms Green Salad

Carrots, Tomatoes, Ranch (MILK), Honey Mustard

Fresh Fruit Cups

Raspberry Vanilla Sauce, Honey Yogurt Sauce (MILK)

Individual Creamy Mac & Cheese Cups (EGG, MILK, WHEAT)

PB&J Sandwiches

Creamy Peanut Butter & Grape Jelly (EGG, MILK, PEANUTS, SOY, WHEAT)

Crispy Chicken Fingers

Ranch, Honey Mustard & Ketchup (EGG, MILK, SOY, WHEAT)

Grilled Mini Beef Burgers

Lettuce, Tomato, Pickles, Fresh Baked Buns (EGG, MILK, SOY, WHEAT)

Ballpark Franks

Grilled Hot Dogs, Fresh Baked Buns (EGG, MILK, SOY, WHEAT)

Creamy Mashed Potatoes (MILK)

Buttered Green Beans

Vanilla Cake Pops (EGG, MILK, WHEAT)

Chocolate Cake Pops (EGG, MILK, WHEAT)

Raspberry Pop Tarts (EGG, MILK, WHEAT)

Colorful Sprinkle Snickerdoodle Cookie (EGG, MILK, WHEAT)

Milk Chocolate Fountain

Strawberries, Pineapple, Marshmallows, Rice Crispy Treats (MILK, WHEAT)

Cotton Candy Station

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