MCCORMICK RANCH GOLF CLUB'S



CHAMPAGNE BRUNCH MAY 14, 2023 SEATINGS FROM 10AM TO 2PM



OMELET & EGG STATION

BACON, HAM, CHORIZO, CHEESE, ROMA TOMATOES PEPPERS, ONIONS, GREEN CHILES, BROCCOLI SPINACH, MUSHROOMS & BACON

POTATOES O'BRIEN APPLEWOOD SMOKED BACON & SAUSAGE CHEESE BLINTZ WITH LEMON BLUEBERRY SAUCE AMBROSIA FRUIT SALAD CROISSANTS, PASTRIES & MUFFINS

EMAILED RESERVATION REQUESTS ARE PREFERRED EMAIL US & INCLUDE THE FOLLOWING DETAILS: REQUESTED RESERVATION TIME, INSIDE OR OUTSIDE SEATING NUMBER OF GUESTS IN YOUR PARTY & YOUR PHONE NUMBER

CHEF'S CARVING STATION SLOW ROASTED AIRLINE TURKEY BREAST CRANBERRY SAUCE & TARRAGON HONEY MUSTARD

MEDITERRANEAN SEARED RAINBOW TROUT ASSORTED OLIVES, BERMUDA ONION, FRESH BASIL & ROASTED TOMATO GASTRIQUE

BRAISED SHORT RIBS RED WINE DEMI GLACE & ROASTED SHALLOTS

PAN SEARED CHICKEN ZURICH, CREAMY BECHAMEL MUSHROOMS & ARTICHOKE HEARTS

RED CHARD, KALE & ARUGULA SUPER FOOD BLEND HEARTS OF PALM, ORANGE SEGMENTS ACAI BERRY VINAIGRETTE

ROASTED SPRING VEGETABLES

DAUPHINOISE POTATOES

CHEF-ASSORTED DESSERTS

CHAMPAGNE & MIMOSAS

ADULTS \$52.95

CHILDREN \$26.95 AGES 6-12

RESERVATIONS (480) 550-6144 EKIRK@MCCORMICKRANCHGOLF.NET TAX & 22% GRATUITY WILL BE ADDED