



THE ST. ANTHONY

A LUXURY COLLECTION HOTEL

San Antonio

Mother's Day Brunch 2016

Seafood Display

Smoked Salmon and Miniature Bagels - Capers - Red Onions - Sour Cream - Boiled Eggs

Boiled Shrimp
Cocktail Sauce - Lemon Wedges

Raw Oyster's
Tabasco Sauce – Horseradish – Cocktail Sauce - Lemon Wedges

Baked Oysters

Seafood Ceviche's

Salads, Fruits and Cheese

St. Anthony House Salad with Dressing's and Toppings

Caesar Salad - Focaccia Croutons – Parmesan Cheese – Caesar Dressing

Farmer Market Vegetable Display

Grilled Asparagus & Balsamic Strawberries with Prosciutto

Fingerling Potato Salad
Creole Mustard - Scallions – Celery – Red Onions – Roasted Peppers

Walnut Chicken - Red & Green Apple Salad –Honey Fennel Dressing

Cold Pasta Salad

Heirloom Mozzarella Tomato Display
Fresh Mozzarella – Basil – Balsamic Syrup – Cracked Pepper

Heavenly Eggs & Boursin Figs

Fruit Display with Mixed Berries

Cheese Display

Imported and Domestic Cheeses Toasted Baguettes - Seedless Grapes - Berries

Interactive Stations

Oven Roasted Prime Ribeye
Horseradish Cream – Freshly Baked Sea Salt Olive Oil Rolls

Beef Tenderloin
Smoked Tomato Jus – Freshly Baked Sea Salt Olive Oil Rolls

Eggs Benedict
English Muffin – Canadian Bacon – Chives - Hollandaise

Omelet Station & Savory Crepe Station
Assorted Meats - Cheese's – Vegetables

Breakfast Buffet

Breakfast Potatoes, Peppers – Onions – Herbs

Apple Wood Smoked Bacon

Country Sausage Links & Patties

Red Velvet Waffles & Heart Shape Pancake, Berries – Whip Cream – Maple Syrup

Strawberry Stuffed French Toast, Cinnamon – Raisins – Maple Sugar

Lunch Buffet

Herb Infused Chicken Breast- Fresh Mint Grape Relish

Pecan Crusted Red Fish - Saffron Butter-

Yukon Gold Scallop Potatoes, Gruyere Cheese – Roasted Garlic Cream

Sweetie Drop & Asiago Risotto

Butter Whipped Parsnip Cream Potatoes

Grilled Vegetables -Shitake Mushrooms-Honey Roasted Carrots

Pastries & Desserts

Fresh Baked Goods and Breakfast Pastries, Sugared Croissants, Honey Butter – Cinnamon Butter

Assorted Pastries and Chef Dessert Creations

Red Velvet Cakes

Chocolate Strawberries

Chocolate Strawberries Romanoff

Rose Crème Brulee

Kids Buffet

Scrambled Eggs

Chicken Fingers

Hash browns

Macaroni and Cheese

Mini Cheeseburgers

Kids Dessert Table & Fruit Juices

Adults \$75 (Price does not include Tax and Gratuity)

Children 6-12 years \$30

Children under 5 years Free

Seniors (65 years of age and older) 10% Discount

Build your own Bloody Mary

(Not included in the Brunch price and charged based on choice of Vodka)

10am to 3pm

Reservations – Please call (210) 354-9244