

# Mother's Day Brunch 2025

11AM - 3PM

## VIP - PIMLICO JOCKEY CLUB ROOM

\$161.90 INCLUSIVE OF ALL TAXES AND FEES

INCLUDES: Bottomless Mimosas, Beer, Wine, Select Liquors  
& Non-Alcoholic Beverages  
Water, Soda, Coffee, Hot Tea, Iced Tea, Fruit Juices

### BREAKFAST

#### FRUIT PLATTER

Cantaloupe | Honeydew | Pineapple | Berries | Dragon Fruit

#### BREAKFAST PASTRIES

Danish | Chocolate & Butter Croissant | Assorted Pound Cakes  
Assorted Jams

### HOT ITEMS

BREAKFAST POTATOES | PORK SAUSAGE LINKS  
APPLEWOOD SMOKED BACON

### STARTERS

#### FOCACCIA & ARTISAN ROLLS

Sweet Butter | Sea Salt Butter

#### MARKET SALAD

Baby Greens | Heirloom Tomatoes | Turnip  
Cucumber Watermelon Radish | Mango Vinaigrette

#### CAESAR SALAD

Baby Romaine | Focaccia Croutons | Shaved Parmesan Cheese  
Anchovy Dressing

#### CHARCUTERIE & ARTISAN CRAFTED CHEESE

Brie | Manchego | Swiss Emmental | Salami | Prosciutto Coto Ham  
Sweet Gherkins | Cocktail Onions | Grapes | Lavash | Crackers

#### ANTIPASTO PASTA SALAD

Radiatori Pasta | Fresh Mozzarella | Heirloom Tomato | Hard Salami  
Olives | Herb Vinaigrette | Balsamic Glaze

### ENTREES & SIDES

#### MARYLAND CRAB CAKES

Tartar Sauce | Cocktail Sauce

#### CRISPY FRIED CHICKEN

Fresh Herbs

#### ROASTED BABY POTATO

Roasted Garlic | Fresh Herbs

#### VEGETABLE MÉLANGE

Heirloom Tri Color Carrots | Cauliflower | Broccolini

### STATIONS

#### SEAFOOD STATION

Old Bay Poached Shrimp | Stone Crab Claws | Hand Shucked Oysters  
Lemon Wedge | Bloody Mary Sauce | Mignonette | Tartar Sauce | Tabasco

#### SLOW ROASTED PRIME RIB CARVING STATION

Chermoula | Horseradish Cream Sauce | Beef Au Jus

#### MAPLE HAM CARVING STATION

Sriracha Glaze

#### OMELET STATION

Fresh Eggs | Aged Cheddar Cheese | Onion | Tomato | Bacon | Ham  
Spinach | Crab Meat

#### HAND CRAFTED WAFFLE STATION

Vanilla Waffle | Maple Syrup | Wild Berries Compote | Agave Cream

### DESSERTS (1PM - 3PM)

TRES LECHES | Soaked in Sweet Milk | Strawberries

COCONUT RICE PUDDING | Valencia Rice

HAZELNUT CHOCOLATE MOUSSE | Raspberry Sauce

FRENCH MACARONS

RED VELVET CAKE | Vanilla Bean Cream Sauce

 PLANT BASED