



BLUE OAK GRILLE

Mother's Day Buffet Menu

**12 PM - 8 PM | \$65 Per Person | Kids (4-12) \$21
BOGO with Legends Card (55+)**

Imported & Domestic Cheese Selection

Chef's Selection of Imported & Domestic Cheeses, Served with artisan breads, Garnished with Fresh & Dried Fruit

Crudités Display

Assortment of Fresh Seasonal Vegetables, Served with a Selection of Dips (Onion, Roasted Garlic & Herb)

Antipasto Display

Sliced Italian Meats, Cheese, Assortment of Olives, Relish, Fresh Baked Tuscan Bread, & Breadsticks

Seafood on Ice

All Seafood Items are Served with Horseradish Sauce, Lemon, Lime, & Assorted Hot Sauces

Choice of:

- Peeled Jumbo White Mexican Shrimp
- Canadian Snow Crab Cocktail Claws
- Tuna Poke
- Baja Shrimp with cucumber and tomato
- Lobster Avocado Salad
- Finger Salmon Lomi Lomi

Mongolian

(Create Your Own Bowl)

Choice of Steamed Rice or Lo Mein or Shanghai Noodles. Comes with Fried Eggrolls & Steamed Dumplings

Protein:

Sliced Beef, Pork, Chicken (White or Dark), Turkey, Shrimp, or Tofu

Toppings:

Bell Peppers, Mushroom, Broccoli, Carrots, Cabbage, Bean Sprouts, Spinach, Water Chestnuts, or Pineapples

Carving Station

BBQ Smoked Brisket, Cochinita Pibil, Silver Dollar Rolls, & Pickled Onions

Quesadilla & Tostada Station

All quesadillas & tostadas are served with Fire-Roasted Tomato Salsa, Pico de Gallo, Tomatillo Salsa, & Sour Cream.

Choice of:

- Ancho Chicken, Black Bean, & Jack Cheese Quesadilla
- Chichuahua, Oaxacan, & Cojita Cheese Quesadilla
- Pork Carnitas, Frijoles Negras, Rajas, Mango Salsa, & Cilantro Relish, Tostada
- Carne Con Chili Colorado

Salad

- Wedge Salad (Served with Bacon, Tomatoes, & Blue Cheese Dressing)
- Coleslaw
- Cucumber, Shaved Onion, & Tomato Salad (Hearts of Romaine Tossed with Garlic Croutons & Caesar Dressing)

Dessert

Flan, Warm Peach Cobbler with Vanilla Bean Ice Cream, Tres Leches, Cream Puffs, Mousse Cups, Panna Cotta Shooters, French Macrons, Key Lime Meringue, Butterschotch Blondes, Fresh Fruit Tarts, Carrot Cake, Assorted House Made Cookies & More

Entrée

- Meatloaf with Mashed Potatoes & Onion Mushroom Gravy
- Rotisserie Chicken (Chicken Jus & Caramelized Apples)
- Spaghetti & Meatballs
- Baked Ziti (Served with Garlic Bread)



Elevate Mom's Experience: VIP Enhancement

Champagne Celebration Package

House Sparkling \$12

Premium Sparkling \$24
(La Marca/Chandon)

Mimosa Bar

Available for an additional price

Choice of Champagne

Selection of Fresh Juices
Orange • Pineapple • Cranberry

Wide variety of garnishes
Fresh Berries • Citrus Slices • Herbs

Please notify your server of any allergies.

An automatic gratuity will be added to parties of 6 or more. Split Checks: Maximum of 4 per table.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions. In case you have any significant food allergies, kindly inform your server as menu items may contain or come in contact with milk, eggs, fish (such as bass, flounder, cod), crustacean shellfish (such as crab, lobster, shrimp), tree nuts (such as almonds, walnuts, pecans), peanuts, wheat, and soybeans.