



INTERCONTINENTAL®

NEW ORLEANS

Mother's Day Brunch 2018

Morning Traditions

Chef's breakfast station with
Farm fresh egg omelets made to order,
Belgium waffles with assorted fresh berries, whipped cream, southern pecans and syrup,
Sweet Car Bakery's assorted pastries, croissants, muffins and bagels.
Smoked salmon, capers, onion, cream cheese, chopped egg, tomato
Our morning brunch favorites including Eggs Benedict, cheese blintz, southern grits, black pepper crusted bacon, smoked sausage links.

Chef's Roasted & Carved Specialties

Roasted garlic pork loin, red eye gravy, ginger calvados apple sauce
Herb crusted beef roast, (18 hour sous vide) horseradish cream, au jus
Artisan rolls

Brunch Favorites

Roasted Gulf Fish Batiste	Golden potato puree
Roasted vegetable pasta, pesto cream	Shrimp & corn chowder
Chicken and Louisiana sausage gumbo	Roasted baby vegetables
Chicken Cordon Bleu	Louisiana style dirty rice
Zinfandel braised beef shortribs	Brown sugar Brussels sprouts

Seafood Celebration

Seafood boil of Gulf Shrimp and Spicy Louisiana Crawfish, potatoes, corn. Sausage,
Oysters Rockefeller, Oysters Bienville
Fish display of seared tuna, smoked salmon, blackened gulf fish
Shrimp & avocado salad, Chilled smoked fish display

More Feast

Fresh fruit and berries, grand salad buffet,
Garde manger display of artisan cheese, local sausages, garden crudités, antipasti

Merriment

Free flowing "Champagne" and Mimosas,
Live Jazz

The Dessert Room

Bananas Foster station, vanilla crème brûlée, traditional Creole bread pudding, apple pie, cheese cake, chocolate pecan pie, sweet potato pie, carrot cake, key lime pie, chocolate cake AND MORE . . .

The Kid's Room

Special kid's friendly buffet
Corn puppies, fried chicken tenders, tater tots, fruit cups, vegetables cups

Entertainment

Face painting, balloon artist, cartoon movies

Crafts

Coloring, Mother's Day card making, Wrapping roses