



JOIN US FOR A SPECIAL

Mother's Day

BRUNCH BUFFET

A RESERVATION-ONLY EVENT

COQUINA BALLROOM
SUNDAY, MAY 12, 2024
11:00 AM TO 4:00 PM

SUNRISE DELIGHTS

Chicken and Waffles

Cornflake-crusted chicken on Belgian waffles with Vermont maple syrup, whipped cream, and raspberry and mango sauces

Fried Eggs to Order

Served with bacon and breakfast sausage

Spinach and Artichoke Quiche

With Swiss, Boursin, and parmesan cheese

Fresh Bakery

Assorted muffins, croissants, coffee cakes, breakfast breads, and bagels

***Gluten-free toast available on request**

Cheese Blintzes

Served with strawberry sauce

Toppings (GF)

Marmalades, jellies, whipped butter

COLD TAPAS

Roasted Gold Beets (GF-V)

Goat cheese, infused lemon oil, toasted black pepper, and caramelized shallot

Smoked Salmon Pita

Shaved pickled red onion, capers, and dill cream cheese

Prosciutto Bruschetta

Artichoke, hearts of palm, goat cheese, Kalamata olive and red pepper pesto, and garlic rusk

Mixed Berries (GF-V)

Infused with hibiscus-vanilla tea, mint, and honey

Chilled Seafood (GF)

Selection of jumbo shrimp cocktail, mussels, clams, and chilled crab legs with lemons and cocktail and hot sauces

Cheese Display (GF)

Imported and domestic cheese with artisan breads and crackers

Adults \$59.75 / Children \$19.75

MAIN DISHES

Honey-Glazed Chicken Breast

With wild mushroom risotto
and fresh herbs

Atlantic Mahi Mahi (GF)

Pan-seared with brandied lobster sauce

Braised Beef Short Ribs (GF)

With smoked sweet shallots

SIDE DISHES

Roasted garlic mashed potatoes

Southern-style green beans (GF-V)

Seasonal roasted mixed vegetables (GF-V)

DESSERT TABLE

Chef's Mini Desserts

Warm pecan peach crisps

Chocolate caramel tarts

Warm three-berry beignets, caramel sauce

Mini Mason Jar Cheesecake

Lemon raspberry / Key lime

Chocolate Fondue (Some items GF)

Served with strawberries, marshmallows,
pound cake, cinnamon-brown sugar soft
pretzels, brownies, blondies, pecans, and
Rice Krispies bars

Assorted Penny Candy Jars (Some items GF)

Chocolate and butterscotch chips, Reese's
Pieces, and Jimmy's Cookies in mini
chocolate chip, peanut butter,
snickerdoodle, and Oreo flavors

CHEF'S CARVING STATION

Beef Sirloin (GF)

Lightly crusted with
herbs and peppercorn

Glazed Pork Loin (GF)

Slowly roasted with
orange and rosemary

Au Jus / dressings (GF)

Whipped horseradish

Green peppercorn sauce

BEVERAGES

Fruit Juices

Orange

Apple

Cranberry

Hot Drinks

Regular and decaf
coffee, tea

***Menu is subject to
change due to
market availability**

Please call 386.947.8054 to reserve your table.

HILTON DAYTONA BEACH OCEANFRONT RESORT
100 NORTH ATLANTIC AVENUE, DAYTONA BEACH, FL 32118

