

Kenmare Catering and Events

presents

Cuneo Museum and Gardens

Mother's Day Brunch ***Sunday May 10, 2009***

Once again, Cuneo Museum and Gardens is happy to offer
Mother's Day Champagne* Brunch at the Museum

Spend the day at the legendary ***Cuneo Museum and Gardens***. Treat mom to a spectacular brunch, while enjoying our legendary setting

Stroll the 60 acres of grounds with our ***famous palace gardens***, elegant pool side patio, statue colonnade, and visit the forest gazebo from "My Best Friend's Wedding"

Take Self guided tours of the historic mansion with it's rich history, authentic period antiques, colorful stories, and our ***world famous priceless tapestry collection***

All moms get a flower... You supply the hug!!

For Reservations:

Go on line at www.kenmarecatering.com

Call 312-787-0190 or email us at

mothersdaybrunch@kenmarecorp.com

108 West Germania Place Chicago, Illinois 60610
Ph 312.787.0190 Fx 312.573.1692 www.kenmarecatering.com

Kenmare Catering and Events

Gourmet Buffet Menu

Buffets and tent decorated with bright and vibrant Spring colors
with stunning floral displays and fresh flowers

Price: Adults \$45**
Children under 12 \$25**
Children under 3 Free!!!!!!

Reservations Required
Seating begins at 10am until 3pm
All reservations are taken on the half hour

* Complimentary glass of Champagne included for adults over the age of 21 *only*.
ID required by law

** *Plus 10.25% Sales Tax and 16% Gratuity*
Total cost: Adults \$56.75 Children 31.50

Breakfast Display

Petite Breakfast Patisserie

Mini apricot, raspberry, apple, and Danish, sticky pecan buns, cinnamon rolls,
Blueberry, cinnamon chip, and raisin scones, Summer berry, banana nut, and lemon poppy muffins,
Plain, poppy seed, sesame seed, and everything bagels, and gourmet breakfast breads
Served with cream cheese, sweet butter, fruit preserves, and honey

Seasonal Fresh Fruit

Cantaloupe, watermelon, honey dew, pineapple, kiwi, and star fruit
With strawberries, raspberries, blackberries, and blueberries
with Greek yogurt and whipped cream

Granola and Assorted Cereals

Served with vanilla yogurt, honey, and whole and skim milk

Hickory Smoked Bacon and Sage Sausage Links

Hash Browned Potatoes

Scrambles Eggs with Aged Cheddar Cheese

Belgian Waffles with Strawberries

Ham, Tomato, and Mushroom Frittata

With cilantro and aged cheddar

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Chef Attended Omelets Station

Made to order omelets featuring
Ham, crumbled bacon, cheddar or Swiss cheeses, green pepper, tomato,
scallion, mushrooms, cilantro, with assorted hot sauces

Hors D'oeuvres Display

Whole Sides of Wild Irish Smoked Salmon

With capers, red onion, sieved egg and sour cream
Minim bagels and toast points

Pate and Terrine Display

featuring duck and cognac pate, mousse pate with truffles
country green peppercorn pate, seafood terrine, and vegetarian terrine with goat cheese

International and Domestic Cheese Display

aged cheddar, emmentaler swiss, smoked gouda, provolone, saga blue,
pepper jack, triple crème brie, fontina, and pepper crusted goat cheese
served with gourmet crackers, and seeded lavosh

Grilled Vegetable Display

red peppers, zucchini, yellow squash, asparagus, mushrooms
scallion, carrots, endive and fennel drizzled with extra-virgin olive oil

New Orleans Poached Peel and Eat Shrimp

With cocktail sauce and fresh lemon

Shrimp, beef or Vegetarian Potstickers

painted with tamari reduction scallion

Salade de Provence

red leaf, boston bibb, raddichio, frisee, red oak,
and romaine lettuces, cilantro, fresh thyme, and basil leaf,
set with sliced Anjou pear, crumbled blue cheese, and dried cherries
finished with tart cherry and chardonnay vinaigrette

Fifty Ingredient Chopped Salad

Ten varieties of lettuce, red, yellow, grape and cherry three tomato, tri color and exotic peppers,
artichoke hearts, carrots, celery, broccoli, cauliflower, spring peas, chick peas, haricot vert, red and
yellow beets, goat cheese and exotic fresh herbs then tossed with a cabernet vinaigrette

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Entrée Station

Chicken Limon

battered and sautéed with fresh lemons,
white wine, and capers

Seared and Roasted Atlantic Salmon

with a sorrel light cream sauce

Penne Pasta Prima Vera

With fresh mozzarella, tomato, basil, and grilled vegetables

Wild Mushroom and Leek Strudel

featuring cremini, wood ear, porcini, and morel mushrooms
with artichoke creme and scallion flowers

Mashed Potato Bar

garlic, roasted tomato caramelized onion, parmesan, or pesto mashed potatoes,
with sides of crumbled bacon, scallion, black olives, diced tomato, sour cream,
mini meatballs, and cheddar, blue, and swiss cheese

Exotic Rice Blend

with peas carrots and almonds

Blue Lake Green Beans

with Tarragon

Chef Attended Carving Station

Citrus Glazed Breast of Turkey

cranberry-orange relish and dijonnaise sauce

Clove-Spiked Virginia Ham

whole grain mustard and grated horseradish

Five Pepper Rubbed Rare Roasted Sirloin

horseradish sour cream and caramelized peppers

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Dessert Display!!!!

Fruit tartlets with seasonal berries and pastry cream

Truffle tarts filled with rich chocolate crème

Lemon curd tarts topped with candied lemon

Walnut rolls with whipped crème fraiche

Mocha éclairs with pastry cream

Petite fours with royal icing

Chocolate mousse cups with shaved chocolate

Pecan triangles on flakey pie crust

Seven layer opera squares

Cream puff Swans in pate a choux

Hazelnut pear squares

Blondies and brownies

Chocolate Ganache Torte

Fresh Fruit Cheesecake

Black Forest Cake with cherries

Lemon Torte with lemon candies

Key Lime Pie with candied lime

Coconut Banana Cream Pie with toasted coconut

White and Chocolate Dipped Strawberry Tree

Assorted candies and truffles

Kenmare Catering

Mother's Day Brunch Reservation Form May 10, 2009

To make a reservation for the **Cuneo 2009 Mother's Day Brunch on Sunday May 10, 2009**, we will need you provide us with the information listed below. You may fax or email it to us, or you can call it in at (312) 787-0190 x 51. Once your reservation is in our system you will receive a confirmation. As a reminder, we are taking reservations every half hour with the first seating at 10am and the last seating at 3pm. We look forward to serving you!

Name: _____

Desired Seating Time: _____ Second Choice: _____

<u>Number of Guests</u>		<u>Price Per Person*</u> <small>(with tax and gratuity included)</small>	<u>Total Charge</u>
Adults _____	X	\$56.75	_____
Children _____ <small>(Age 12 and under)</small>	X	\$31.50	_____

3 and under (no charge):

Card Type: _____

Account Number: _____

Expiration Date (m/y): _____ Security Code: _____

Billing Name/Address:

Signature: _____

*Price includes 16% Gratuity and 10.25% Sales Tax. Cancellation Policy: **All Cancellations must be made at least 72 hours prior to the event for a full refund.**