

# Mother's Day Brunch Buffet

10am until 2pm

\$65 per adult ~ \$33 per child ages 4-10

20% gratuity will be added to all parties over 6

## BREAKFAST STAPLES

SUGAR WAFFLES, CI SIGNATURE FRENCH TOAST,  
SCRAMBLED EGGS, BREAKFAST POTATOES  
THICK CUT BACON, COUNTRY SAUSAGE  
BUILD YOUR OWN OMELET STATION

BAGEL STATION WITH SMOKED SALMON & TRADITIONAL FIXIN'S  
CREATE YOUR CREPE ~ SEASONAL FRUIT & ASSORTED TOPPINGS  
FRESH FRUIT SALAD, YOGURT & GRANOLA, ASSORTED PASTRIES & DESSERTS

## LUNCH FEATURES

CLASSIC CAESAR & MIXED GREENS SALAD,  
ROASTED TOMATO BISQUE SOUP, ROASTED VEGETABLE PLATTER  
SESAME CHICKEN, SMOKED BRISKET, MAC & CHEESE, CHICKEN POT PIE  
PAN ROASTED SALMON, CI SIGNATURE CRAB CAKES, SEAFOOD SCAMPI  
RAW BAR WITH SHRIMP, SEARED TUNA & OYSTERS, CRAB CLAWS  
CARVING STATION: PRIME RIB, ROASTED TURKEY BREAST, CLASSIC HAM, LAMB

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Columbus Inn gift cards are NOT redeemable for cash, this includes tipping on Columbus Inn gift cards. 20% service charge is added to all parties of six or more. No split checks for parties larger than 6 people. Our point of sale system does not accept 3rd party gift cards.

## NON-ALCOHOLIC BEVERAGES

La Colombe Coffee 3 Espresso 4 Latte or Cappuccino 5  
Specialty Hot Tea 3 Iced Tea 3  
Fountain Sodas (Coke/Diet Coke/Sprite/Ginger Ale) 3 Lemonade, Cranberry or Apple Juice 3  
Fresh Orange or Grapefruit Juice 4 Shirley Temple 4 Craft Root Beer 5  
Pellegrino Sparkling Water or Panna Still Water (1L) 7  
Athletic Hazy Non-Alcoholic IPA 7 Buckler Non-Alcoholic Brew 4  
Featured Mocktail: Cherry Smash - muddled cherries, guava & lime juice, topped with ginger beer 9

## BRUNCH COCKTAILS

### Bubbles

Mimosa \$8/\$10  
prosecco & orange juice

Bellini \$8/\$10  
mango, peach, guava

### Morning Mules

Grapefruit \$10/12  
grapefruit vodka, fresh grapefruit juice,  
lime & ginger beer

Orange \$10/12  
mandarin vodka, fresh orange juice,  
lime & ginger beer

### Spiked Tomato Juices

Bloody Mary \$10/12  
choice of regular or spicy vodka  
Spicy Bloody Maria \$10/12  
CI bloody mix & jalapeño infused tequila

### Breakfast Margarita \$12

blanco tequila,  
orange marmalade,  
agave, fresh lime & OJ

### CI Espresso Martini \$14

vanilla vodka, baileys,  
kahlua, splash of cream

### Caffeinated Cocktails

Cocoa Coffee \$12  
Casadores coffee infused tequila,  
shot of coffee,  
splash of cream & chocolate sauce

## FEATURED WINES

### Brilla Prosecco Brut \$12

Delicate and complex bouquet with fruity  
notes reminiscent of peach and green apple  
with secondary notes of acacia and lilac.

### Gratien & Meyer Brut Rosé \$12/\$44

Blend of Chardonnay, Pinot Noir, Chenin Blanc and Cabernet Franc.  
Floral nose and a tender subtle aromas of raspberry and strawberry  
with a hint of redcurrant.

### Gavi Luciana Italian White Wine \$10/\$38

Light to medium bodied with balanced citrus and  
green fruit flavors, mineral overtones and a lovely,  
refreshing, dry finish

### Santola Vinho Verde \$9/\$36

Slightly effervescent and bursting with apple, citrus,  
and stone fruits on the nose and palate.