



MOTHER'S DAY BRUNCH 2024

Here's to the incredible mothers who fill our lives with love, joy, and warmth! Join us at The Langham Huntington, Pasadena's Mother's Day Brunch in the elegant Huntington Ballroom. Let's raise our glasses and celebrate these extraordinary women who enrich our lives in countless ways.

Date: Mother's Day May 12th 2024

Time: 10:00 AM to 3:30 PM

Location: Huntington Ballroom, The Langham Huntington, Pasadena

Pricing:
\$190 for Adults
\$85 for Children aged 4-12

MENU

SEAFOOD DISPLAY ON ICE

Chilled Shrimp and Crab Claws
Louis Sauce, Cocktail Sauce, Lemon

POKE BAR

Ahi Tuna, Hamachi, Salmon, Sushi Rice, Edamame,
Shishito Peppers, Avocado, Cucumbers, Pineapple,
Green Onions, Tofu, Furikake, Yuzu Ponzu, Soy Sauce,
Leche de Tigre, Sesame Oil, Chile Oil, Seaweed Salad

EGGS & OMELETS MADE-TO-ORDER

Black Forest Ham, Applewood Bacon, Tomato, Onion,
Peppers, Spinach, Feta, Cheddar Cheese,
Goat Cheese, Salsa

EGG BENEDICT STATION

Canadian Bacon, Poached Eggs,
English Muffin, Hollandaise

BREAKFAST STAPLES

Applewood Smoked Bacon
Chicken Italian Sausage
Pork Sausage Links
Crispy Breakfast Potato with Peppers & Onions

DESSERT BITES

Praline Carrot Cake
Passionfruit Apricot Tart
Lemon Blueberry Cheesecake
Strawberry Rhubarb Gâteau
Key Lime Meringue Tart
S'mores Cone
Milk Chocolate Orange Gâteau
Cookie Butter Macaron
Almond Raspberry Financier
Vanilla & Chocolate Choux au Craquelin
Oreo White Chocolate Mousse
Salted Caramel Chocolate Tulip Cup

CHOCOLATE FOUNTAIN

Fresh Fruits and Cake

DRINK OFFERINGS

Coffee, Juice
Bottomless Mimosas & Prosecco

ARTISANAL STATIONS

Smoked Salmon with Traditional Condiments
Domestic and Imported Cheeses with Crostini,
Baguette Crackers, Grapes, Honeycomb, Fig Chutney,
Artisanal Charcuterie with Salamis, Pâtés, Rillettes
with Mustards and Cornichon

FARMERS MARKET SALADS

build your own:
Local Mixed Baby Greens, Ruby Endive, Wild Arugula,
Frisée, Baby Spinach, Pears, Granny Smith Apple,
Strawberries, Cantaloupe, Watermelon, Honeydew,
Cherries, Dried Apricot, Pickled Shallots,
Mango, Dates, Quinoa, Candied Pecans,
Pomegranate Vinaigrette, Balsamic Vinaigrette,
Sherry Vinaigrette, Green Goddess, Ranch Dressing

COMPOSED SPRING SALADS

Dandelion Greens, Arugula, Strawberry, Dehydrated Strawberry, Pickled
Shallot, Bocconcini, Lemon Ginger Strawberry Vinaigrette
Shaved Fennel, Cucumber, Toasted Almonds, Dill, Pomegranate Seeds,
Sherry Shallot Vinaigrette
Heirloom Tomato, Feta, Basil, Pine Nuts, Balsamic Vinaigrette

TIMELESS FAVORITES

Herb Roasted Spring Chicken with a Lemon Herb Chicken Jus
Seared Salmon with Dill and Dijon Beurre Blanc
Herb Roasted Peewee Potatoes
Roasted Sweet Potato with Maple and Rosemary
Charred Broccolini, Roasted Carrots
Roasted Market Mushroom Medley

CARVING STATION

Roasted Pork Loin
with Gravy and Date and Persimmon Chutney
Herb-Crusted Slow-Roasted Prime Ribs of Beef
with Bordelaise and Horseradish Cream

KIDS' CORNER

Fresh Vegetable Crudité Shots with Ranch Dressing
Macaroni and Cheese, Battered Chicken Tenders,
Buttered Broccoli Florets, Funfetti Cupcakes, Jell-O
Double Chocolate Brownie, M&M's Chocolate Chip Cookie

Please note that a 20% gratuity will be added to all bills. Reservations are subject to a 50% cancellation fee within three days of the event.