

# maia

## Mother's Day Lunch Buffet

1:30 PM - 4:00 PM

SUNDAY, MAY 11, 2025

### SEAFOOD BAR

Pink Shrimp, Smoked Scallops, House-Cured Salmon Cocktail Sauce, Raspberry Remoulade, Key Lime Crème Fraiche

### INDIVIDUAL SALADS

**Prosciutto Fig** | Micro Arugula, White Balsamic Gastrique

**Stracciatella** | Lemon Meyer Oil, Macerated Strawberries, Pistachios

**Spring Salad** | Shaved Carrot, Baby Mesclun, Watermelon Radish, Prosecco Vinaigrette

**Grain** | Quinoa, Black Lentils, Barley, Pine Nuts, Pumpkin Seeds, Baby Kale, Avocado, Preserve Lemon Dressing

### CHEESE & CHARCUTERIE

**Green Hill, Jarlsberg, Manchego, Maytag, Salami, Coppa, Capicola, Soppresata** | Grapes, Fig Jam, Quince Paste, Honey, Marcona Almonds, Dried Fruits, Crackers, Cornichons, Lemon Curd, Giardiniera

### HOT BUFFET

**Rosemary Marbled Potatoes** | Extra Virgin Olive Oil, Garlic

**Charred Cauliflower** | Hazelnuts, Brown Butter, Golden Raisins

**Grilled Asparagus** | Romesco, Grana Padano

**Cavatappi Alla Vodka** | Spring Peas, Basil, Parmesan

**Maple-Harissa Roasted Chicken** | Tzatziki, Charred Lemon

**Caribbean Red Snapper** | Green Papaya Salad, Chili Garlic Crunch

### CHEF CURATED STATIONS

**Maryland Style Crab Cakes** | Petite Greens Salad, Bread & Butter Pickle Remoulade

**Seared Sea Scallops** | Miso Glaze, Shitake Mushrooms, Shiso

**Slow Roasted Beef Tenderloin** | Chimichurri, Sea Salt

### KIDS BUFFET

Chicken Tenders, French Fries, Mac & Cheese, Steamed Broccoli, Yogurt Smoothies, Sliced Tropical Fruits

### DESSERTS

**Raspberry Éclair** | Raspberry Crèmeux,

**Mango Profiterole Crunch** | Mango Jelly, Mango Mousse

**Blueberry Panna Cotta** | Vanilla Foam

**Chocolate Praline Tart** | Milk Chocolate Mousse, Rocher Glaze

**Cherry White Chocolate Pearl** | Cherry Confit, Chocolate Mousse

**Lemon Delice** | Almond Biscuit, Lemon Passion Fruit Gel, Lemon Vanilla Cream

**Assorted French Macrons**

**Chocolate Dipped Strawberries**

**Chocolate Bonbons**

Reservations are recommended and walk-ins are welcome based on availability.

For reservations, please call 239-642-2610 or email [sydney.leaphart@marriott.com](mailto:sydney.leaphart@marriott.com).

**\$90<sup>++</sup> Adults | \$35<sup>++</sup> Children (4-12)**

<sup>++</sup>20% gratuity and 6% tax will be added. Children 4 and under are complimentary. A full bar is available

For groups of 10 or more, a credit card is required. Cancellations made by May 11, 2025, are permitted. If you are unable to attend and do not cancel in advance, 50% of the total bill will be charged. Dress code is business casual.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

If you have any concerns regarding food allergies or dietary restrictions, please alert our staff prior to serving yourself.