

maia

SUN -AND- SERENITY Mother's Day Brunch Buffet

Sunday, May 10, 2026

12:30 pm - 2:30 pm

Includes a special beverage and wellness takeaway for Mom

BREAKFAST BUFFET

Freshly Brewed Coffee & Tea

Assorted Cereals & Granola | Skim, 2%, Whole Milk

Sliced Breads | White, Wheat & Rye

Bagels | Plain, Sesame, Everything, French Butter, Cream Cheese, Assorted Jams

Croissants | Plain & Chocolate

Danishes & Mini Muffins

COLD STATION

Whole Fruit, Apples, Bananas, Oranges, Sliced Fruits & Berries, Fruit-Flavored Greek Yogurt, Smoked Salmon, Capers, Red Onions, Cream Cheese

CHEESE & CHARCUTERIE

Domestic, Imported Artisan Cheeses & Charcuterie
Pickles, Giardiniera, Jams, Jellies, Lavosh Crackers, Grilled Baguette, Nuts

INDIVIDUAL SEASONAL SALADS

Lobster Salad | Grapefruit Emulsion, Tarragon Oil, Lotus Chips

Burrata | Roasted Stone Fruit, Smoked Almonds, Micro Herb Salad, Basil Mint Vinaigrette

Fig & Leaf | Mache, Arugula, Shaved Manchego, Raspberry Vinaigrette

Spring Salad | Mesclun, Heirloom Carrots, Blackberries, Watermelon Radish, Orange Dressing

CHEF CURATED STATIONS

Benedict Bar - Made to Order by Chef Attendant

Classic | Canadian Bacon, Sous Vide Egg, Lemon Hollandaise Sauce

Maryland Crab Cake | Lump Crab Cake, Sous Vide Egg, Old Bay Choroon Sauce, Pickled Onions

Truffle Mushroom | Sautéed Wild Mushroom Ragout, Sous Vide Egg, Goat Cheese, Bearnaise Sauce

Served on choice of toasted English muffin or gluten-free toast

FRENCH TOAST STATION

Vanilla Bourbon French Toast | Challah Bread, Bourbon Caramel Sauce, Dulce de Leche Ice Cream

Maple Pecan Praline French Toast | Texas Toast, Toasted Marshmallows, Wicked Dolphin Dark Rum Caramel

HOT BREAKFAST BUFFET

Cage-Free Scrambled Eggs, Applewood Bacon, Turkey Sausage, Chicken Apple Sausage, Yukon Gold Hash Brown Potatoes, Buttermilk Biscuits & Country Sausage Gravy

HOT LUNCH BUFFET

Lemon Chicken Saltimbocca | Prosciutto, Sage, Chef Garden Herb Velouté

Potato Crusted Mahi-Mahi | Spring Vegetables, Garlic & Ginger Beurre Blanc

Scampi Florentine | Jumbo Garlic Shrimp, Baby Kale, English Peas, Heirloom Confit Tomato, Citrus Bechamel

SOUPS

Crab & Corn Chowder | Cream, Fine Herbs, Spicy Oyster Crackers

Roasted Carrot & Ginger Bisque | Brioche Croutons

KIDS BUFFET

Mini Smash Burgers | Angus Beef, American Cheese, Caramelized Onions, Soft Rolls

Homestyle Buttermilk Chicken Tenders | Ranch, BBQ Sauce, Honey Mustard

Classic Cheddar Mac & Cheese

Petit Vegetable Crudit  | Carrots, Cucumbers, Celery, Garlic Buttermilk Dressing

Crispy Tator Tots | Cheddar Cheese Fondue, Ketchup

Double Chocolate Chip Cookies & Chocolate Fudge Brownies

DESSERTS

Pink Lady | Marzipan Sponge, Raspberry Cream, Apple Vanilla Compote, Vanilla Whipped Ganache, Raspberry, Rose Petal Gel

Blossom | Pistachio Biscuit, Raspberry Cr meux, Peach Blood Orange Coulis, Lemon Vanilla Chantilly

Vanilla Cheesecake | Strawberry Rhubarb Confit, Strawberry Crumble

Dulcey Rose | Emmanuel Biscuit, Strawberry Crema, Apricot Jelly, Dulcey Chocolate Mousse

Lavender & Cassis | Vanilla Blueberry Financier, Cassis Cr meux, Blueberry Compote, Honey Lavender Crema

Opera Cake | Almond Dacquoise, Coffee Buttercream, Chocolate Ganache

Lemon Tartlet | Lemon Curd, Yuzu White Chocolate Cream, Yuzu Pearls

French Macarons & Chocolate Pralines

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

For reservations, please email MRKFLHolidayReservations@marriott.com.

\$82⁺⁺ Adults | \$27⁺⁺ Children (4-12)

⁺⁺20% gratuity and 6% tax will be added. Children 3 and under are complimentary. A full bar is available. 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.