



Trump® National Doral

MIAMI

Mothers Day
BRUNCH

ENJOY BRUNCH & LIVE MUSIC IN THE CRYSTAL BALLROOM

\$129++ ADULTS | \$49++ CHILDREN 10 & UNDER



SCAN FOR RESERVATIONS & DETAILS

SUNDAY, MAY 10, 2026 11AM - 1PM
RESERVATIONS REQUIRED

\$30 BOTTOMLESS
MIMOSAS, BELLINIS & BLOODY MARYS

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FROM THE GARDEN

Baby Gem Caesar Salad with Shaved Parmesan and Focaccia Olive Oil-Torn Croutons

Strawberry Spinach Salad with Pickled Red Onions, Toasted Pistachios, Crumbled Feta, and Sweet Basil Vinaigrette

Heirloom Tomato & Baby Burrata Salad with Arugula and Spiced Pepitas

Brussels Sprouts & Pancetta Salad with Chopped Almonds and Citrus Shallot Vinaigrette

Lemon Pesto Fusilli Salad with Sugar Snap Peas, Green Peas, and Asparagus

GARDEN GREENS

Local Artisan Lettuces, Rustic Red Blend, and Blonde Frisée-Baby Arugula Mélange

CURATED TOPPINGS

Roasted Marinated Tomatoes, Jubilee Cherry Tomatoes, Shredded Carrots, Crisp Cucumbers, Candied Nuts, Crumbled Blue Cheese, Feta, Sunflower Seeds, Citrus-Roasted Broccoli Florets, Grilled Hearts of Palm, and Marinated Artichoke Hearts

Housemade Dressings

Balsamic Vinaigrette, Honey-Lemon Dressing, and Guasacaca Vinaigrette

THE BAKER'S CORNER

Assorted Croissants, Muffins, Ham Cachitos, Cinnamon Rolls, Guava Danishes, Stuffed Beignets, and an Artisanal Bread Display

An assortment of bagels served with traditional garnishes, including smoked salmon, salmon pastrami, smoked whitefish, cream cheese, chive schmear, and piquillo pepper schmear

BREAKFAST BUFFET

Quiche Lorraine
Walnut Raisin Tres Leches French Toast
Garden Vegetable & Pepper Jack Breakfast Burritos
Scrambled Eggs
Applewood Smoked Bacon
Country Pork Sausage
Marble Breakfast Potatoes

ON THE GRIDDLE

Made to Order Omelets

Add your selection of fresh ingredients:
Honey ham, Bell peppers, Onions, Mushrooms, Tomatoes, Green onions, Jalapeños, Fresh spinach, Sausage, Cheddar, Mozzarella, and Swiss cheese

Made to Order Crêpes

Sweet Selections
Nutella, dulce de leche, mixed berries, caramelized bananas, vanilla ice cream, and warm Crown Royal-flambéed Granny Smith apples
Savory Selections
Caramelized onions, mushrooms, goat cheese, ham, Swiss cheese, and béchamel

SEAFOOD DISPLAY

Shrimp Cocktail & Stone Crab Claws
King Crab Legs with Drawn Butter
Oysters on the Half Shell with Traditional Garnishes
Bay Scallop Ceviche with Lemongrass, Coconut Milk, Sambal, and Cilantro
Ahi Tuna Poke with Shoyu, Toasted Sesame, Cucumber, and Green Onions
Assorted Maki Rolls and Nigiri

CARVING STATION

Oven-Roasted Prime Rib with Horseradish Cream and Herb Jus
Rosemary & Garlic-Roasted Leg of Lamb with Mint Jelly
Whole Roasted Grouper with Tomato Beurre Blanc and Grilled Lemon

CHEF'S SIGNATURE ACCOMPANIMENTS

Garlic-Whipped Yukon Gold Potatoes
Creamy Wild Mushroom Polenta
Seasonal Baby Vegetable Medley
Herb-Roasted Chicken with Thyme Jus
Crab & Ricotta Ravioli with Lemon Beurre Blanc
Mezzi Rigatoni alla Vodka

THE DESSERT ATELIER

Seasonal Sliced Fruits
Dubai Chocolate Yogurt Parfaits
Assorted Petite Cheesecakes and Tarts
Chef's Selection of Mousse, Fruit Verrines, Red Velvet Petits Fours, Carrot Cake, and Tres Leches, Mixed Berry Pavlova, Flan, Cake Pops, Petit Fours, French Macarons, Chocolate-Covered Strawberries, and Mini Cookies

KIDS' CORNER

Crispy Chicken Tenders
Creamy Mac & Cheese
Nathan's Mini Hot Dogs
Golden Potato Wedges
Grilled Corn on the Cob
Served with a selection of dipping sauces:
Honey Mustard, Dijonnaise, House Sauce, and Ketchup