

skopelos

at new world



Spoil the mom by letting us treat her (and you!)
to a very special **Mother's Day** on
Sunday, May 8th!

BRUNCH

10am - 4pm

DINNER

4pm - 9pm

For brunch, in addition to our many signature dishes we will have new dishes created exclusively for Mother's Day.

In the New World Ballroom, renowned pianist JOHN RIPLEY will perform for guests dining on our specialty buffet brunch. We will also have COMPLIMENTARY professional family portraits available for all guests until 4pm. The perfect "extra something" for mom to remember this day!

For dinner, our classic dinner menu will be available in the main dining rooms and Skopelos Garden.

As a final touch, each mother will be treated to a special gift, compliments of Skopelos.

The following items will be featured:

FROM THE BRUNCH BUFFET

(New Word Ballroom only, 10am-4pm)

COLD

Lavish Fruit Display and Parfait Bar; Roasted Vegetables, Charcuterie and Smoked Salmon Displays; Assorted Tea Cakes and Finger Sandwiches; Field Greens Bar

MAIN

Hand Crafted Quiche, Pastries, Danishes and Muffins; Classic Eggs Benedict, Scenic Potatoes and Southern Grits Bar; Red Pepper Braised Haricot Verts; Grouper Piccata; Sundried Tomato Crusted Chicken with Scallion Meuniere; Wild Mushroom and Gemelli Alfredo

STATIONS

Prime Rib; Roast Leg of Lamb; Omelettes, Eggs and Fixings; Belgian Waffle Station; Fresh Baked Breads; Crisp Bacon, Sausage and Accompaniments

CONFECTIONERIES

Lemon Buttermilk Petit Fors; Key Lime Ricotta Cheesecakes; Raspberry Crusted Truffles; Summer Berry Panna Cottas; Triple Chocolate Mousse Torte

The brunch buffet featuring John Ripley will be offered in the New World Ballroom at a fixed price of \$39.95 for adults, \$12.95 for children 12 and under.

FROM THE BRUNCH A LA CARTE MENU

**(Main dining rooms and Skopelos Garden only,
10am-4pm)**

Main Lobster Eggs Sardou featuring Creamy Spinach and Artichokes

over Butter Grilled Lobster with Poached Eggs and Hollandaise; Citrus Crusted Chicken over a Rose Petal and Arugula Salad with Strawberries, Blueberries, Goat Cheese and Almonds; Main Street Chicken and Waffle; Classic Eggs Benedict; Palafox Benedict featuring our famous Crab Cakes with Creole Remoulade; Gulf Shrimp and Grits; Stuffed Brioche French Toast topped with Fresh Berries; the Farmhouse Omelette with Fresh Spinach, Heirloom Tomatoes, Portabella Mushrooms, Onions, Crumbled Goat Cheese; Grouper Margarita; Iron Seared Filet Medallions with Wild Mushroom Demi Glaze; Slow Cooked Prime Rib Au Jus; Scamp Cervantes; Seared Red Snapper; Pistachio Crusted Lamb Rack with a Cherry Demi Glace, Sweet Potato Risotto and a Blood Orange Gastrique

The brunch a la carte menu will be offered in the main dining rooms and Skopelos Garden at list prices.

FROM THE DINNER MENU

(Main dining rooms and Skopelos Garden only, 4pm-9pm)

Appetizers

Herb Truffled Escargot in Portabella; Palafox Crab Cakes; Baked Oysters Skopelos; Tiropita and Spanakopita; Kalamari; Bubbly Oysters; Main Street Crab Claws

Salads

The Grilled Grecian; The Caesar; The Roasted Farmer; Five Flags featuring Fresh Seasonal Fruit and House Made Blueberry Moscato Vinaigrette

Entrees

Prosciutto Wrapped Free Range Chicken; Scamp Cervantes; Scallion Rubbed Australian Lamb Rack; Deluna's Pasta featuring Grouper, Shrimp, Bay Scallops and Crab Claws; Grouper Margarita; Pork Osso Bucco; Seared Pensacola Red Snapper; Brie on Portabella; Certified Angus Filet Mignon; Open Range Grilled Veal Chop; Certified Angus, 35 Day, Dry Aged, Bone in Ribeye; Certified Angus New York Strip

The dinner menu will be offered in the main dining rooms and Skopelos Garden at list prices.

Seating is limited! For reservations call

(850) 432-6565

Skopelos at New World is located in the heart of Downtown Pensacola, at 600 S. Palafox St. Ample parking is available in the Skopelos parking lot, as well as adjacent lots directly to the East and Southeast of our building.

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