



Mother's Day Brunch

For Starters

- Heirloom Grape Tomato and Bocconcini Mozzarella
- Cous Cous Salad
- Arugula Salad w/ Sun Dried Cherries and Gorgonzola
- Rainbow Greens with Assorted Dressings and Toppings
- Caesar Salad
- Fresh Fruit and Seasonal Berries
- Artisanal Cheeses

From the Smoker

- Smoked Salmon with Classic Garnishes & New York Style Bagels

From the Sea

- Display of Poached Shrimp with Bloody Mary Cocktail Sauce
- Peruvian Scallop Salad, Ceviche Style

From the Bakery

- Fresh Baked Croissants, Muffins and Breakfast Breads

For Breakfast

- Vegetable Frittata
- Cage Free Scrambled Eggs
- Cider Donut French Toast "Casserole"
- Smoked Bacon and Pork Sausage Links
- Apple Turnovers
- Made to Order Omelets
- Made to Order Waffles with Bananas Foster and Vanilla Ice Cream

For Lunch

- Roasted Salmon Fillet, Citrus Gremolata
- Garlic and Herb Roasted Chicken, Mushroom Jus
- Penne Pasta with White Beans, Tomato, Fire Roasted Peppers, Broccoli Rabe, Basil Pesto Broth
- Roasted Potatoes
- Carved to Order
- Roasted Black Angus Strip Loin of Beef, Au Jus, Horseradish Cream
- Silver Dollar Rolls
- Fresh Baked Ham, Maple Mustard Glaze

Finishing Touches

- A Variety of Cakes, Pies, Pastries and other Sweet Treats

\$52.00 per person++

Executive Chef, Chris Hettinger