



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

