

# *Mother's Day Brunch*

---

## ***For Starters***

Cucumber and Melon Salad with Opal Basil and Local Honey

Roasted Eggplant, Chickpea and Oven Roasted Tomato Salad

Lemon Scented-Quinoa Salad with Garden Vegetables

Tomato and Mozzarella Salad, Basil Pesto

Arugula Salad with Roasted Beets

Rainbow Greens with Assorted Dressings and Toppings

Caesar Salad

Fresh Fruit and Seasonal Berries

Artisanal Cheeses with Breads and Crackers

Charcuterie Board of Cured and Smoked Meats, Pâté and Mousse

## ***From the Smoker***

Smoked Salmon & Whitefish Salad with Classic Garnishes & New York Bagels

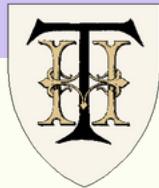
## ***From the Sea***

Display of Poached Shrimp with Bloody Mary Cocktail Sauce

## ***From the Bakery***

Freshly Baked Croissants, Muffins, Danish and Breakfast Breads

*(Continued)*



# *Mother's Day Brunch*

---

## ***For Breakfast***

- Scrambled Eggs and Vegetable Frittata
- Cinnamon Roll "French Toast," Cream Cheese Glaze
- Smoked Bacon and Pork Sausage Links
- Warm Apple Turnovers, Maple Raisin Walnut Glaze
- Made-to-Order Omelets
- Made-to-Order Waffles with New York Maple Syrup
- Bananas Foster and Vanilla Ice Cream

## ***For Lunch***

- Balsamic Glazed Salmon Filet, Heirloom Tomato Salad
- Chicken Scaloppini, Pearl Onions, Bacon and Mushrooms
- Pasta with Mushrooms, Spinach, and Truffle
- Roasted Potatoes and Spring Vegetables

## ***Carved-to-Order***

- Roasted New York Strip, Au Jus, Horseradish Cream
- Freshly Baked Ham, Maple Mustard Glaze

## ***Finishing Touches***

- A Variety of Cakes, Pies, Pastries and Other Sweet Treats
- Chocolate Fondue with Assorted Sweet Treats for Dipping
- Filled-to-Order Cannoli with a Variety of Garnishes

*\$69.00 per person plus tax and gratuity*

*Children Aged Five to Twelve \$34.50 per child plus tax and gratuity*

*Children Under Four are Free*

***Executive Chef, Chris Hettinger***