



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)



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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