

Mother's Day Brunch

FOR STARTERS

- Cucumber and Melon Salad with Opal Basil and Local Honey
- Roasted Eggplant, Chic Pea and Oven Roasted Tomato Salad
- Lemon Scented Quinoa Salad w/ 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

FROM THE SMOKER

- Smoked Salmon with Classic Garnishes & New York Style Bagels

FROM THE SEA

- Display of Poached Shrimp with Bloody Mary Cocktail Sauce

FROM THE BAKERY

- Fresh Baked Croissants, Muffins, Danish and Breakfast Breads

FOR BREAKFAST

- Scrambled Eggs
- Cinnamon Brioche 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 Bananas Foster and Vanilla Ice Cream

FOR LUNCH

- Balsamic Glazed Salmon Fillet, Heirloom Tomato Salad
- Chicken Scallopine, Pearl Onions, Bacon and Mushrooms
- Pasta Puttanesca
- Roasted Potatoes and Spring Vegetables
- Carved to Order
- Slow Roasted Prime Rib, Au Jus, Horseradish Cream
- Fresh Baked Ham, Maple Mustard Glaze

FINISHING TOUCHES

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

\$60.00 per person plus tax and gratuity

Children Aged Six to Twelve \$30 per child plus tax and gratuity

Children Under Five are Free

Executive Chef, Chris Hettinger