Mother's Day Brunch

FOR STARTERS

Cucumber and Melon Salad with Opal Basil and Local Honey
Roasted Eggplant, Chick Pea and Oven Roasted Tomato Salad
Lemon Scented Quinoa Salad w/ Garden Vegetables
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 Scaloppine, 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