



Mother's Day Brunch 2019
Sunday May 12, 2019
10am-3pm

Exotic Whole Fruits
Fresh Sliced Seasonal Fruits & Berries
Fresh Breakfast Pastries, Artisan Breads & Bagels
Herb Roasted Potatoes
Shriner Sausages, Applewood Smoked Bacon
Cheese Blintzes, Strawberry & Whipped Cream
100% Maple Syrup

Salad Bar

Assorted Mixed Salads & Assorted Dressings
International Cheese Display with Condiments
Grilled Vegetables Platter
Antipasto
Tomato Mozzarella Salad with Balsamic and Sea Salt
Devilled Eggs
Three Beans Salad & Pasta Salad

Raw Bar

Jumbo Shrimp Cocktail
Crab Claws, Green Mussels
Oyster's Shooters
Smoked Salmon and Smoked Trout
Assorted Handmade Sushi

Omelet Station

Farm Fresh Eggs, Tomatoes, Spinach, Cheese, Bacon, Ham
Onions, Peppers & Mushrooms

Pasta Station

Grilled Chicken Scampi, Brandy Cream Sauce
Fusilli Pasta
Rigatoni a la Vodka Marinara
Garlic Bread

Carving Station

Carved Beef Tenderloin, Au Jus
Roasted Organic Turkey, Traditional Gravy
Sugar Glazed Ham, Pineapple Sauce
Roasted Seasonal Vegetables
Dauphinoise Potatoes
Crab Cake, Corn & Pima Bean Succotash
Pan Seared Chicken

Dessert Display

Assortment of Freshly Prepared Cakes, Tortes & Pies
Fresh Fruit Tarlettes, Eclairs, Chocolate Truffles
Dark & White Chocolate Dipped Strawberries

\$75 per person

\$37.50 children 5-12

**Complimentary Children Under 5
(does not include tax and gratuity)**