



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 & White Fish Salad with Classic Garnishes & New York Bagels

From the Sea

Display of Poached Shrimp with Bloody Mary Cocktail Sauce

From the Bakery

Fresh Baked Croissants, Muffins, Danish and Breakfast Breads

(Continued)



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For Breakfast

Scrambled Eggs and Vegetable Frittata
Cinnamon Brioche French Toast, Cream Cheese Glaze
Smoked Bacon and Pork Sausage Links
Breakfast Potatoes
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

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
Chocolate Fondue with Assorted Sweet Treats for Dipping
Filled to Order Cannoli with a Variety of Garnishes

\$65.00 per person plus tax and gratuity

Children Aged Six to Twelve \$32.50 per child plus tax and gratuity

Children Under Five are Free

Executive Chef, Chris Hettinger