

MOTHER'S DAY BRUNCH MENU

SUNDAY, MAY 13TH, 2018



Juice Bar

Selection of Chilled Juices

Breakfast Pastries

Salad Bar - Featuring Spring Garden Greens

Cherry Tomato, Carrots, Cucumber, Radish, Onion, Toasted Pine Nuts, Feta,
Blended Cheese, Mushrooms, and Balsamic Roasted Jalapeños

Assorted Dressings

Arugula and Grain Salad **V**

Mediterranean Farro Salad **V**

German Style Potato Salad **G V**

Orzo, Cucumber, and Mint Salad **V**

Greek Salad **V**

Caesar Salad

Mexican Bean Salad **G V**

Fattoush Salad **V**

Brunch Appetizers

Charcuterie Board with Assorted Cheeses and Pickle Tray
Lime Peel and Eat Shrimp, Lemons, In House Cocktail Sauce

Main Course Selections

Baked Ham Eggs Benedict and Hollandaise Sauce **G**

Bacon, Sausage, In-House Made Home Fries

Smoked Mozzarella Ravioli with Marinara

Spinach, Sundried Tomato, and Goat Cheese Stuffed Chicken Breast

Apricot and Ginger Glaze

Glazed Salmon Filet with Maple Cream

Spring Vegetables with Light Herb Butter

Roasted New Potatoes with Rosemary and Thyme

Carvery

Carved Prime Rib, Horseradish, Mustards

Home Style Gravy

Sweet Waffle Station

Toppings to include:

Raspberry, Caramel and Chocolate Sauces, Chocolate Chips, Cherries, Whipped Cream,
Toasted Coconut, Candied Walnuts, Berries, Icing Sugar and Cinnamon

Omelette Station

Made to order Omelettes with Ham, Mushrooms, Bacon, Chives, Onions, Shrimp, and Peppers

Pierogi Station

Dessert

International Cheese and Crackers

Fresh Fruit

Selection of In House Made Cheese, Chocolate and Vanilla Cakes

Assortment of Gourmet Finger Pastries

Warm Rice Pudding

G = GLUTEN FREE **V** = VEGETARIAN