

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
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 **G**

Smoked Mozzarella Ravioli with Marinara

Spinach, Sundried Tomato, and Goat Cheese Stuffed Chicken Breast **G**

Apricot Glaze

Maple Glazed Salmon Filet **G**

Spring Vegetables with Light Herb Butter **G V**

Roasted New Potatoes with Rosemary and Thyme **G V**

Carvery

Carved Prime Rib, Horseradish, Mustards

Home Style Gravy

Poffertjes Station **V**

Toppings: Raspberry, Caramel and Chocolate Sauces, Whipped Cream,
Toasted Coconut, Berries, Icing Sugar and Cinnamon

Omelette Station

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

Waffle & Fried Chicken Station

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