



## **BREAKFAST ITEMS**

Scrambled Eggs GF

**Chef Attended Waffle Station** 

Crispy Bacon & Breakfast Sausage GF

Crispy Home Fried Potatoes GF

**Sweet Breads** 

Muffins, Croissants, Cinnamon Rolls

Fresh Fruit Display GF

**SOUP** 

Lobster Bisque

**SALADS** 

Thai Salad GF

Romaine, Napa cabbage, snow peas, carrots, red onions, mandarin oranges, sesame seeds, thai chili vinaigrette

Tomato and Mozzarella Salad GF

Mixed greens, arugula, cherry tomatoes, radicchio, fennel, fresh mozarella, cheese, lemon vinagrette

## **CHEESE & CHARCUTERIE PLATTER**

Artisanal Cheeses, Cured Meats, Mixed Olives, House-Made Jam, Assorted Crackers

**KIDS** 

Mac and Cheese GF Chicken Fingers and French Fries

## MOTHER'S DAY BRUNCH BUFFET

Sunday May 12th, 2024

Seatings from 10:30am-5:30pm

Reservations are Required

Adults \$65 Children \$25 (Ages 4-12) plus tax and gratuity

For reservations call Anthony Scott 978-341-8202

## **SEAFOOD BAR**

Shrimp Cocktail GF

lemons & cocktail sauce

Oysters on the Half Shell GF

minonette sauce

**CARVING STATION** 

Roasted Prime Rib GF

au-Jus & horseraddish cream sauce

**ENTREES** 

**Baked Sole with Crebmeat & Shrimp Stuffing** 

Newburg Lobster Cream Sauce

Chicken Cacciatore GF

bone in chicken thighs with olives, fresh basil, carots, bell peppers, celery and mushrooms in a red wine

tomato sauce

Spinach and Cheese Ravioli

Sherry wine sundried tomato cream, shaved parmesan

**SIDES** 

Steamed Vegetable Medley GF

Garlic Mashed Potatoes GF

**DESSERTS** 

An Array of Chefs Choice Desserts mini pastries, pies, cakes and more!

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness. Before placing your order, please inform your server if a person in your party has any food allergies