



# Mother's Day Brunch 2025

*Sunday May 11<sup>th</sup>, 2025*

*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*

## 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*

## SEAFOOD BAR

*Shrimp Cocktail GF  
lemons & cocktail sauce*

*Oysters on the Half Shell GF  
minonette sauce*

## CARVING STATION

*Roasted Prime Rib GF  
au-Jus & horseradish cream sauce*

*Roasted Lamb top Round GF*

## SOUP

*Broccoli Cheddar Soup GF*

## SALADS

*Thai Salad GF  
Romaine, shredded cabbage, carrots, red  
onions, mandarin oranges, sesame seeds,  
thai chili vinaigrette*

*Tomato and Mozzarella Salad GF  
Mixed greens, arugula, cherry tomatoes,  
radicchio, fennel, fresh mozzarella, cheese,  
green goddess dressing*

## CHEESE & CHARCUTERIE PLATTER

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

## KIDS

*Mac and Cheese  
GF Chicken Fingers and French Fries*

## ENTREES

*Broiled Salmon GF  
Mango, peach and pineapple salsa*

*Chicken Supreme GF  
Dijon mustard & wild mushroom cream  
ragout*

*Five Cheese Tortellini  
Pesto Cream, Romano cheese*

## 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*

