

BRUNCH MENU

CHEESE & CHARCUTERIE PLATTER*

Artisanal Cheeses, Crackers, Cured Meats,
Pickled Veggies, Olives,
House-Made Jam

BREAKFAST ITEMS

Fresh Fruit Ladder
*Watermelon, Cantaloupe, Honeydew,
Grapes, Pineapple*
Scrambled Eggs/Western Scrambled Eggs*
Crispy Bacon*
Maple Sausage*
Crispy Home Fried Potatoes*
Mascarpone Stuffed French Toast

FRESH SALADS*

Waldorf
*Mixed Greens, Celery, Grapes, Apples,
Dried Cranberry, Walnuts,
Cranberry Wensleydale Cheese*
Spinach & Endive
*Strawberries, Goat Cheese, Pumpkin Seeds,
Raspberry Vinaigrette*
Super Crunch
*Romaine, Baby Kale, Cabbage,
Mandarin Orange, Mango, Radish,
Toasted Almonds, Sunflower Seed Edamame,
Thai Chili Vinaigrette*

RAW BAR

Shrimp Cocktail, Oysters, Clams,
Smoked Salmon, Red Wine Mignonette,
and Cocktail Sauce

HOMEMADE SOUP

Lobster Bisque

ENTREES

Baked Salmon*
Maple Cream, Pecan-Sage Pesto

Pineapple Cashew Chicken*
Bell Peppers, Snap Peas

Cheese Raviolis
*Pesto Cream, Roasted Red Peppers,
Artichokes, Heirloom Cherry Tomatoes*

Chicken Fingers & French Fries*

CARVING STATION

Prime Rib
Au jus & horseradish sour cream

Roast Rack of Lamb *with mint jelly*

ACCOMPANIMENTS
Roasted Spring Vegetables*
*Cauliflower, Broccoli, Baby Carrot,
Bell Peppers, Zucchini, Summer Squash*

Roasted Red Bliss Potatoes*

Mashed Potatoes*
with Scallions & Smoked Gouda

DESSERT

Lemon Bar Squares, Cupcakes,
Assorted Macaroons, Assorted Cookies,
Cheesecake Lollipops, Chocolate Mousse Cake,
Boston Cream Pie, Assorted Fruit Tarts,
Make Your Own Strawberry Shortcake

*Gluten Free 
Menu subject to change

1716
CONCORD'S
COLONIAL
Inn

Mother's Day

Sunday, May 12, 2019

Mother's Day Brunch Buffet

10:30 AM—6:00 PM

Adults \$60 | Children \$30

Reservation Required
978.369.2373