# **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, Creamy Tarragon Dressing

# Spinach & Endive

Strawberries, Goat Cheese, Pumpkin Seeds, Raspberry Vinaigrette

# **Super Crunch**

Romaine, Baby Kale, Cabbage, Mandarin Orange, Mango, Radish, Sunflower Seed, Roasted Edamame, Thai Chili Vinaigrette

#### **RAW BAR**

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

# **HOMEMADE SOUP**

Lobster Bisque

#### **ENTREES**

**Baked Salmon\*** *Maple-Sage Cream* 

Pineapple Mango Chicken\*
Bell Peppers, Snap Peas

#### **Cheese Raviolis**

Pesto (nut-free) 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, Assorted Macaroons (contains nuts),

Assorted Cookies, Cheesecake Lollipops, Chocolate Mousse Cake,

Boston Cream Pie, Strawberry Shortcake

\*Gluten Free & Menu subject to change



# Mother's



Sunday, May 12, 2019 Mother's Day Brunch Buffet

10:30 AM—6:00 PM

Adults \$60 | Children \$30

**Reservation Required** 978.369.2373