



Mother's Day Brunch Buffet

\$42 per person, \$18 children 12 & under

Hot Entrees

Gruyere & Classic Scrambled Eggs (gf)
Brioche French Toast – maple syrup, strawberries, whipped cream
Eggs Benedict - english muffin, smoked ham, poached egg, hollandaise
Country Biscuits & Sausage Gravy
Penne & Artichokes - sundried tomato, toasted pine-nuts, feta cheese, scallions
Chicken Piccata – capers, parsley, lemon beurre blanc
Rotisserie Prime Rib – creamy horseradish, au jus (gf)

Savory Sides (gf)

Applewood Bacon
Sausage Links
Short Rib Hash
Cheesy Hash Browns
Steamed Seasonal Vegetables
Garlic Mashed Potatoes

Cold Display

Smoked Salmon Crostini- capers, shallots, chopped egg, cucumber, crème fraiche
Shrimp Cocktail – classic cocktail sauce (gf)
Oysters on the half shell – sherry mignonette (gf)
Whole Fruit & Seasonal Berries – fresh whipped cream (gf)
Vegetable Crudit  - ranch dressing, roasted red pepper hummus (gf)
Domestic Cheese Display (gf)
Pasta Salad - macaroni, tomatoes, onion, olives, cheese, pepperoni, italian vinaigrette
Field Greens - slivered almonds, feta cheese, dried cranberries, balsamic vinaigrette (gf)

Breads

Assorted Breads, English Muffins, Bagels, Cream Cheese & Preserves

Desserts

Cr me Br l e (gf), Cheesecake, Chocolate Mousse (gf), Lemon Bars & Brownies

Supplements (gf)

King Crab Legs + 42 /pound 16 oz. CAB Strip +32 6 oz. Filet +32
8 oz. Lobster Tail +26 8 oz. Salmon Filet +12

+ tax & gratuity no split plates, thank you

(gf) gluten free