

MOTHER'S DAY BRUNCH MENU

MAKE YOUR OWN SALAD BAR FEATURING

MIXED GREENS AND BABY KALE,
TOMATO, CUCUMBER, FETA CHEESE, BERMUDA ONIONS,
DRIED CRANBERRIES AND CHICKPEAS
ASSORTED DRESSINGS AND VINAIGRETTES
YUKON GOLD POTATO SALAD
PORTOBELLO CARPACCIO
VEGETABLE HARVEST TABLE
PICKLED BEETS
CHARCUTERIE DISPLAY WITH CHEESES
PERUVIAN STYLE QUINOA WITH APRICOTS
GRILLED ARTICHOKE, KALAMATA OLIVES AND GHERKINS

EAST COAST

CRAB DIP WITH CROÛTE DE FLÛTES
SMOKED SALMON PINWHEELS
SMOKED MACKEREL
SHRIMP CREOLE

OMELETTES MADE TO ORDER

SWEET BELL PEPPER, DICED TOMATO, AGED CHEDDAR CHEESE, ONION,
HAM, MUSHROOMS

HOT TABLE

ROAST TOP SIRLOIN WITH AU JUS AND MAPLE DIJON CRUSTED HAM
RED SKIN HOME FRIES AND VEGETABLE MEDLEY
GLUTEN FREE AND VEGAN PAD THAI
EGGS BENEDICT WITH HOLLANDAISE
MAPLE SMOKED BACON AND COUNTRY SAUSAGE
SCRAMBLED EGGS WITH CHIVES
FRENCH TOAST AND MAPLE SYRUP
ASSORTED MUFFINS, DANISH, CROISSANTS

KIDS

HOME MADE MAC & CHEESE
PIZZA BITES
CHICKEN FINGERS AND PLUM SAUCE

DESSERT

CRÈME BRÛLÉE
A SELECTION OF CAKES AND PIES
FRUIT DISPLAY
ICE CREAM BAR

FRESH BREWED COFFEE AND TEA