

MOTHERS DAY BRUNCH

Sunday, May 12, 2024

SOUP STATION

Asparagus, Spinach & Dill Soup
Sour Cream
Assorted Rolls

SALAD STATION

Artisanal Salad Leaves
Baby Kale & Spinach Leaves
Bowl of: English Cucumber / Cherry Tomato / Carrot Julienne / Toasted Almond,
Feta Cheese / Toasted Pepita Seed / Dried Cranberries.
Maple Mustard Vinaigrette, Raspberry Honey Dressing
Hand Torn Crispy Romaine & Iceberg Salad
Herb Croutons, Parmesan Cheese
Caesar Light Dressing, Champagne Vinaigrette
Rainbow Slaw, Coleslaw Dressing
Deviled Potato Salad with Green Peas and Hardboiled Egg
Roasted Mediterranean Vegetables, Barley Salad, Basil Olive Oil
Roma Tomato & Mozzarella Salad, Oregano Olive Oil
Red Beet, Roasted Onion Medley & Quinoa Salad tossed with Cilantro Olive Oil

COLD CUTS & SEAFOOD DISPLAY

Chilled Shrimp
Cocktail Sauce, Lemon Wedges, Sweet Chili Sauce
Sesame Seed Seaweed & Mango Salad

Smoked Salmon Platter
Lemon Wedges, Red Onion, Capers

Assorted Italian Cured Meat Cuts & Cheeses
Olives, Roasted Artichoke, Grape Duo

HOT ENTREES

Pan Roasted Red Snapper Filet
Artichoke & Kalamata Olives Salsa, Mango Beurre Blanc
Jamaican Jerk Boneless Chicken Thighs with Grilled Pineapple
Mushroom Ravioli with Crispy Sage & Sauce aux Champignons de Paris
Peas & Rice
Cajun Seasoning Roasted Red Skin Potatoes
Steamed Seasonal Vegetables with Parsley Olive Oil

CARVING STATION

New York Striploin Roast Beef
Merlot Demi-Glace
Dijon Mustard, Horseradish

DESSERT STATION

Apple Peach Cinnamon Cobbler
Vanilla Irish Crème Anglaise
Banana Panna Cott
Chocolate Mousse
Pastries Mignon
Fruit & Berries Salad
Homemade Cakes
Cookies & Macaroons

\$78 per person | Children and under \$35
plus gratuities