

2026 Mother's Day Brunch Buffet

PASTRIES, BAKED GOODS & BREAD STATION

Mini Carrot, Blue Berry & Lemon Poppy Muffins
Mini Assorted Bagels, Croissants, Mini Donuts & Assorted Mini Scones
Challah Bread & Rustic Tomato Focaccia

SALAD & ANTI-PASTA STATION

Spring Salad with Spinach, Strawberries, Pecans, Crumbled Blue Cheese & Balsamic Vinaigrette
"B.L.T." Salad with Iceberg, Apple Wood Bacon, Campari Tomatoes & a Crumbled Blue Cheese Dressing
Baby Gem Lettuce Caesar Salad with Aged Parmesan Cheese & Herbed Brioche Croutons
Chilled Seafood Salad with Bay Scallops, Gulf Shrimp & Calamari in a Citrus Vinaigrette
Lemon-Tarragon Potato Salad with Celery & Dijon Mayo
Fussili Pasta Salad with Country Ham & Bell Peppers
Chilled Classic Deviled Eggs with Paprika

BRUNCH BUFFET

Oven Roasted Breakfast Potatoes with Bell Peppers & Onions
Avocado Toast on Sourdough with Watermelon Radishes
Belgian Waffles with Berry Compote & Whipped Cream
Mini Ham & Cheese and Spinach & Feta Quiche
Brioche French Toast with Vermont Maple Syrup
Breakfast Sausage & Crispy Bacon
Scrambled Farm Fresh Eggs
Assorted Fresh Fruit

LUNCH BUFFET

Spring Vegetable Risotto with Artichoke Hearts, Asparagus, Spring Peas, Parmesan Cream
Home Made Ricotta Ravioli with Tomato Basil Cream Sauce
Apricot Glazed Organic Free Range Chicken with Fresh Herb Sauce
Pan Roasted Filet of Sea Bass with Lemon Butter Caper Sauce
Sautéed Baby Carrots & String Beans with Shallot Herb Butter
Yukon Gold Whipped Potatoes with Fresh Parsley
Manchego Scalloped Sweet Potatoes

CARVING STATION

Slow Roasted Beef with Horseradish Cream
Roast Turkey Breast with Turkey Jus & Cranberry Sauce

DESSERT STATION

Warm Croissant Bread Pudding, Mini Carrot Cakes, Lemon Tarte,
Belgian Chocolate Torte & Mini Red Velvet Layer Cake

Adults \$54.95 & Kids \$24.95 12 & Under

DOES NOT INCLUDE BEVERAGES, TAX & 22% GRATUITY

2 Hour Brunch Seating's Available at 10:00/10:15/10:30/10:45 or 12:00/12:15/12:30/12:45/1:00
Dinner Available from 3:30-7:00