

# Mother's Day Brunch Buffet

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## Starters & Fresh Beginnings

- Artisan Charcuterie – cured meats, regional cheeses, house pickles
- Seasonal Fresh Fruit Display
- Garden Crudité with Classic Hummus
- Mixed Greens Garden Salad, cucumber, tomato, herbs
- Harvest Salad with dried fruit, blue cheese & candied pecans

## Breakfast Classics

- Assorted Morning Pastries
- Belgian Waffles with berries & whipped cream
- French Toast with whipped butter & maple syrup
- Soft Scrambled Eggs
- Applewood Smoked Bacon & Breakfast Sausage
- Crispy Fingerling Potatoes with fresh herbs

## Chef's Brunch Features

- House-Made Beef Sliders with cheddar & pickle
- Roasted Salmon
- Slow Roasted Beef Tenderloin

## From the Raw Bar

- Shrimp Cocktail with classic cocktail sauce
- Freshly Shucked Oysters
- Snow Crab Clusters
- Smoked Salmon & Cucumber Salad
- Tuna Tartare with miso glaze, avocado & rice crackers
- Classic Fish Dip with crisp chips

## Sides

- Crispy Brussels Sprouts with pork belly & balsamic glaze
- Creamy Mashed Potatoes

## Sweet Endings

- French Macarons
- Éclairs
- Brownies
- Lemon Bars

## Omelet's To-Order

- All-American – bacon, sausage, cheese
- Western – jalapeño, onion, bacon, cheese
- Vegetable – spinach, tomato & mushroom