



Mother's Day Brunch

May 12th, 2024

Seafood Bar

Poached Shrimp, Oysters, Clams, Jonah Crab Claws
Mignonette, Cocktail Sauce, Remoulade, Lemons, Horseradish

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Smoked Salmon Platter
Cream Cheese

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Sesame Crusted Ahi Tuna, Spicy Cucumber Salad, Cashew, Yuzu Dressing

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Grilled Shrimp Salad, Red Pepper, Zucchini, Charred Corn, Cotija
Cherry Tomato, Chili-Lime Dressing

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Smoked Trout, Pickled Red Onions, Crispy Potatoes, Lemon Creme Fraiche

Salad & Cold Food Stations

Greens: Mixed Greens - Field Greens, Baby Spinach and Kale Mix
Cherry Tomatoes, Cucumbers, Carrots, Eggs, Broccoli
Marinated Chickpeas, Feta Cheese, Parmesan

Salad Dressings: Balsamic, Red Wine Vinaigrette, Ranch

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Tomato and Avocado Salad, Grilled Red Onions, Cilantro Dressing

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Mediterranean Chickpea Salad, Feta Cheese, Cucumbers, Olives, Roasted Peppers

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Duck Confit, Haricot Verts, Crispy Potatoes, Cherries
Grilled Endive, Manchego Cheese

Charcuterie & Cheese Selections

Dill Havarti, Pistachio & Pepper Crusted Chevre, Brie Wedge
Garlic & Herb Bellavitano,

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Genoa Salami, Mortadella, Sweet Lebanon Bologna, Berkshire Lomo

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Served alongside: Mixed Olives, Pickled Vegetables, Fruit Compote, Dried Fruits

Appetizer Platters

Roasted Tomatoes, Basil Pesto, Toasted Pine Nuts, Pecorino

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Sweet Tea Brined Pork Loin, Strawberry-Rhubarb Chutney

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Grilled Chicken, Smoked Tomato Aioli, Asiago Cheese

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Grilled Asparagus, Roasted Garlic Aioli, Crispy Prosciutto, Lemon

Soup & Bread Station

Caramelized Five Onion Cream Soup

Hot Food Offerings

Horseradish Crusted Salmon, Roasted Asparagus, Lemon-Dill Butter Sauce

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Herb Marinated Chicken, Charred Shallots, Creamy Polenta, Swiss Chard

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Braised Lamb, Medley of Mushrooms, Peas, Pearl Couscous

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Buttermilk Smashed Redskin Potatoes

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Rigatoni Pasta, Roasted Roma Tomatoes, Zucchini, Green Onion Pesto, Ricotta Cheese

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Roasted Carrots and Green Beans, with Caramelized Onions

Brisket Hash & Poached Eggs, English Muffin, Chimichurri

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Mascarpone Cheese Blitz, Raspberry Coulis

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Smoked Bacon & Breakfast Sausage

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Herb Roasted Potatoes

Chef Attendant Stations

Herb Roasted Prime Rib Cabernet Sauvignon Jus, Horseradish Cream

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Bourbon Glazed Ham, Grain Mustard Sauce

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Eggs* Made to Order with Your Choice of:

Breakfast Sausage, Ham, Bacon, Tomatoes, Spinach Onions

Sweet Peppers, Mushrooms, Cheddar Cheese

Children's Menu

Carrots and Celery Sticks

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Baked Macaroni and Cheese

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Chicken Fingers

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Desserts

Mixed Fruit

Chocolate Croissants

Peanut Butter Cream Tart

Key Lime Meringue Tart

Chocolate Cream Pie

Lemon Raspberry Verrine

Red Velvet Toffee Whoopie Pies

Espresso Mousse Cake

Dark Chocolate Strawberry Tartlet

Mimosa Pot de Creme

Dark Chocolate Mousse Cup

Raspberry Almond Tosca Slice

White Chocolate Baileys Cheesecake

Chocolate Covered Strawberries

Vanilla & Chocolate Rum Balls