



Mother's Day Holiday Brunch

Seafood Display

*Poached Shrimp, Snow Crab Claws, New Zealand Mussels, Little Neck Clams, Oysters
Cocktail Sauce, Remoulade, Lime-Pomegranate Mignonette, Lemon Wedges*

Norwegian Smoked Salmon

&

*Pastrami Cured Salmon with Boiled Egg, Mustard Aioli
Traditional Garnishes, Lemon-Chive Cream Cheese, Toast Points*

Seafood Salads

Smoked Trout Salad with Apples, Roasted Peppers, Lemon Horseradish Dressing

Shrimp and White Bean Salad with Poblano Peppers, Smoked Sausage, Orange Dressing

Squid and Scallops Salad with Capers, Tomatoes, Shaved Fennel, Parsley, Lemon Olive Oil

Salad Bar

Spinach, Red Endive, Frisee Mix

Butter Lettuce and Lolla Rosa Mix

Seasonal Mixed Greens

Assorted Vegetable, Pickled Vegetables, Cheese's and Croutons

Dressings

Strawberry Mint Vinaigrette

Buttermilk Ranch

Ginger-Orange Dressing

Basil Gorgonzola Dressing

Artisan Local and Domestic Cheese

Classic Dutch Gouda, Peppercorn Pecorino, Humboldt Fog, Smoked Cheddar

Rhubarb Jam and Brown Mustard, Assorted Nuts, Dried Fruits

Cured Meats

Prosciutto, Capicola, Mortadella, Herb Crusted Salami

Combination Salads

Roasted Tomatoes & Fennel

Crumbled Feta, Black Pepper Vinaigrette

Gemilli Pasta with Fava Beans

Bacon, Pecorino, Dill Dressing

New Potato Salad, Spring Onions, Chopped Egg, Baby Chicory, Mustard-Dill Vinaigrette

Farro Grain, Marinated Artichoke Hearts, Roasted Asparagus, Egg, Feta, Spring Onion Dressing

Appetizer Platters

*Smoked Pork Loin, Grilled Apricots, Baby Arugula, Toasted Walnuts
Sweet Mustard Sauce*

Duck Breast, Apple Braised Red Cabbage, Sweet Pea Puree

Vegetable Terrine, Lemon Goat Cheese Spread

Country Pork and Cherry Terrine, Fig and Port Wine Jam

Tapas Selections

Feta Dip with Cucumber Relish

White Bean Puree, Spinach Cured Chorizo Bell Pepper Jam

Asparagus and Egg Salad, Hazelnut, Shaved Manchego

Marinated Mushrooms with Roasted Garlic and Fresh Herbs

Seasonal Fruit Salad

Mint Yogurt Dip

Smoothies

White Chocolate Raspberry

Orange, Banana and Mango

Chef's Carving Station

*Slow Roasted Sirloin
Horseradish Cream, Bordelaise*

*Herb & Garlic Rubbed Leg of Lamb
Sweet Garlic Sauce & Mint Jelly*

Soup

Creamy Five Onions Soup
Toasted Pesto Pecorino Baguette

Rettland Farms Chicken Consommé
Diced Vegetables

Entrée Selections

Groff's Smoked Pork Loin
Parmesan Roasted New Potatoes, Kale Pancetta Demi Glaze

Chicken Roulade filled with Prosciutto, Chicken Force meat & Fresh Herbs
Wild Mushroom and Asparagus Veloute
Rigatoni Pasta, Broccoli Rabe
Red Pepper, Shiitake Mushrooms
Pecorino Béchamel Sauce

Yukon Wedges, Roasted Peppers, Scallions
Malt Sour Cream

Maple Leaf Farms Roasted Duck Breast
Savoy Cabbage, Potato, Red Onion
Cherry Gastrique

Sautéed Shrimp and Scallops
Peas Risotto, Romesco Sauce

Cajun Marinated Salmon
Dirty Rice, Corn-Grilled Red Onion Relish

Green Beans, Cremini Mushrooms, Carrots
Herb Butter Sauce

Chef's Omelet Station

Ham, Onions, Spinach, Tomatoes, Bacon, Asparagus, Swiss & Cheddar Cheeses
Egg Whites and Whole Eggs

Poached Eggs Benedict, Corn Beef Hash, English Muffin
Applewood Smoked Bacon and Pork Sausage
Red Bliss Roasted Potatoes with Parsley

Children's Buffet

Hot Entrée Selection

Chicken & Waffles, Maple Syrup

Penne & Meatballs, Marinara Sauce

*French Toast, Whipped Cream, Apple
Compote*

Cold Food Selection

*Shredded Lettuce, Tomato & Cucumber
Salad, Creamy Dressing*

*Diced Cheddar, Swiss Cheeses with
Crackers*

*Macaroni Salad with Ham, Cheddar
Cheese, Peas, Ranch Dressing*

Chicken Salad Sandwich

Individual Waldorf Salads

Sliced Watermelon

Mini French Toast Cupcakes

Petit Chocolate Cream Pies

Desserts

Hershey's Chocolate Cream Pie

Triple Berry Almond Crème Tart

Red Wine Bavarian Torte

Petit Peanut Butter Cream Pies

Raspberry Lemon Chiffon Tartlets

*Vanilla Bean Berry Mousse (Sugar and
Gluten Free)*

Strawberry Champagne Truffle Tartlets

Key Lime Meringue Tarts

*Caramel White Chocolate Toffee
Cheesecake*

*Malted Milk Chocolate Mousse Cups
(Gluten Free)*

Coconut Crème Tartlets

Mandarin Orange Creamsicle Roulade

Chocolate Decadence (Gluten Free)

Raspberry Opera Torte

Red Velvet Whoopie Pies

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness, especially if you have certain medical conditions*

To our guests with food allergies or sensitivities: The Circular cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please let your server know if you have any food allergies or sensitivities.

Parties of 8 and more must be one check

Adults \$56.00 per person (plus tax and gratuity)

Children \$28.00 per child, ages 9-12 years old

Children \$19.00 per child, ages 3-8 years old

Reservations strongly recommended, please call 717-534-8800

Dress Code is resort casual including stylish jeans & optional sport coats for men.

Menu subject to change