



*Mother's Day Brunch
Sunday May 11, 2025*

Seafood Bar

*Poached Shrimp, Oysters, Clams, Crab Claws
Cocktail Sauce, Remoulade, Mignonette, Horseradish
Lemon Wedges*

Seafood Salads

*Tuna Poke
Wakame, Cucumber, Edamame*

*Lemon Herb Poached Salmon
Tatziki, Green Olives*

*Thai Shrimp Salad
Napa Cabbage, Kales, Carrots, Green Papaya, Peanuts
Coconut Curry Dressing*

Salad Bar

*Field Greens, Baby Spinach and Kale Mix
Cherry Tomatoes, Cucumbers, Carrots, Eggs, Broccoli, Marinated Chick Peas, Feta Cheese, Parmesan*

Dressings

*Lemon-Herb Vinaigrette
Balsamic Vinaigrette
Ranch Dressing*

Composed Platters & Salads

*Smoked Salmon Platter with Accompaniments
Bagel chips, Cream Cheese*

*Blueberry Avocado Salad
Arugula, Frisee, Honeycomb Toffee
Pickled Blueberries, Toasted Almonds, Champagne Dressing*

*Roasted Baby Carrots
Shaved Manchego, Crispy Onions, Chives*

*Farro and Garbanzo Bean Salad
Cucumbers, Red Onions, Feta Cheese, Redwine Vinaigrette*

*Grilled Asparagus
Egg, Brown Butter Crumb, Lemon Aioli*

Golden Beet Salad

Radicchio, Endive, Pistachios, Goat Cheese, Honey-Orange Dressing

Artisan Cheese & Charcuterie Selection

*Smoked Cheddar
Almond Crusted Chevre
Brie
Garlic & Herb Bella Vitano*

*Soppressata
Lebanon Sweet Bologna
Bersola
Mortadella*

*Mixed Olives, Pickled Vegetables, Fruit Compote, Dried Fruits
Hummus, Crumbled Feta, Whipped Ricotta with Honey & Pistachios
Flatbread Crackers, Crostini, Pita Chips*

Made to Order Omelets

Toppings to Include:

Bacon, Ham, Sausage, Tomatoes, Onion, Sweet Peppers, Mushrooms, Spinach & Cheddar Cheese

Soups

Seafood Chowder (gf)

*Sliced Bread and Butter Rolls
Whipped Butter Balls and Chocolate Butter*

Carving Stations

Prime Rib

Horseradish Cream, Bordelaise Sauce

Action Station:

Crepe Station

Ricotta Lemon Cream and Berry Compote

Hot Smoked Salmon

with Horseradish Cream, Watercress, Pickled Red Onions

From the Buffet

Baked Salmon with Pickled Shaved Baby Vegetables, Farro Pilaf, Carrot-Ginger Butter Sauce

Grilled Harissa Chicken, Almonds, Broccolini & Red Peppers, Pickled Cipolini Onions

Braised Lamb and Potato Gnocchi with Pearl Onions, English Peas, Baby Carrots, Ricotta

Boursin Whipped Yukon Potatoes

Five Cheese Baked Macaroni and Cheese

Spring Vegetable Medley with Lemon Tarragon Butter

Breakfast Items

Frittata with Cheddar Bacon and Broccoli, Grilled Leeks

Banana-Walnut Bread Pudding

Strawberry Parfait with Strawberry Compote, Greek Vanilla Yogurt, House-Made Granola

Baked Biscuits with Shaved Country Ham and Apricot Butter

Desserts

Blueberry Scones
Sticky Buns
Chocolate Croissants
Peanut Butter Pie
Chocolate Cream Pie
Key Lime Meringue Tarts
Dark Chocolate Decadence (gf)
Fresh Fruit Tartlets
Orange Creamsicle & Raspberry Verrines (gf)

Tiramisu
White Chocolate Cheesecake
Chocolate Covered Strawberries (gf)
Blueberry Ganache Tarts
Assorted Cookies
Assorted Macarons (gf)
Dark Chocolate And Almond Clusters (gf)
Mixed Fruit Cocktail (gf)

Children's Buffet

Cinnamon French Toast Sticks with Maple Syrup and Mixed Berry Compote
Mini Corn Dogs
Chicken Fingers
Creamy Elbow Pasta Salad

**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 & 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 \$76.00 per person (plus tax and gratuity)
Children \$36.00 per child, ages 9-12 years old
Children \$26.00 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