



MOTHERS DAY MENU

\$41.95 per person, tax & gratuity additional

\$17.95 for children under 12 | Children under 2 are free

10:00 a.m. – 3:00 p.m.

THE BEGINNING

A selection of classic, freshly prepared starters...

HOUSE-BAKED BREAKFAST BREADS

Assorted scones, danishes, muffins

FRESH FRUIT DISPLAY

Cantaloupe, honeydew, strawberries, pineapple

ARTISAN CHEESE DISPLAY

Breads, crackers

SMOKED SALMON DISPLAY

Accompanied by sliced red onion, capers, tomatoes, hard boiled eggs, bagels, cream cheese

SHRIMP COCKTAIL

House-made cocktail sauce & remoulade

THE ENJOYABLE MIDDLE

FRENCH TOAST

Challah bread, cinnamon butter, warm Vermont maple syrup

ASSORTED HAND-CRAFTED SANDWICHES

APPLEWOOD-SMOKED BACON

CHICKEN SAUSAGE

SPRING GREENS

Organic field greens, grape tomatoes, cucumbers, olives, assorted nuts, cheeses & croutons, balsamic vinaigrette

GLAZED SEASONAL VEGETABLES

ATLANTIC SALMON Beurre blanc

HERB-ROASTED LOCAL POTATOES

BAKED MAC & CHEESE Bechamel, cheddar, muenster, ritz cracker crust

PENNE

Pomodoro sauce, basil, parmesan

OMELETS & EGGS

To your liking

Farm-fresh eggs, tomatoes, spinach, mushrooms, onions, peppers, bacon, ham, Italian sausage, assorted cheeses

HAND CARVING

OVEN-ROASTED SIRLOIN

red wine jus

ROASTED TURKEY BREAST

cranberry sauce

A SWEET ENDING

Miniature pastries, assorted tarts & cakes

Children's candy buffet