

MOTHER'S DAY

Brunch

SOUP AND SALADS

Lobster Bisque

Tender Field Greens Salad

Vinaigrette, Sweet Grape Tomatoes, Cheeses, Candied Pecans, Sunflower Seeds, Eggs, Bacon, Cucumber, Jicama, Housemade Ciabatta Croutons

Kale Salad

Fresh Berries, Chevre Cheese, Toasted Almonds, Balsamic Vinaigrette

Caprese Salad

Basil, Balsamic Glaze, EVOO

Mediterranean Pearl Couscous Salad

CARVING SELECTION

Honey Cured Country Ham

Brown Sugar Cherry Glaze

Roasted Prime Rib

Dusseldorf Mustard and Herb Crust, Garlic Confit, Horseradish Cream, Au Jus

HOT FOOD SELECTIONS

Ramen Bar

Wild Salmon with Tuscan Sauce

Roasted Organic Spring Chicken

Wild Mushrooms, Sweet Marsala Cream

Asparagus

Charred Maple Tri-Color Baby Carrots

Gochujang Haricot Vert

Creamy Lobster Mac and Cheese

Whipped Potatoes

MOTHER'S DAY

Brunch

SEAFOOD, MEATS AND CHEESES

Poached Shrimp and Crab Claws

Fresh Gulf Oysters

Roasted Oyster with Lobster Cream

Creamy Tarragon Shrimp Salad

Toasted Bread, Crackers

Smoked Scottish Salmon

Charcuterie

Imported and Domestic Cheeses, Cured Italian Meats

BREAKFAST SELECTIONS

Fresh Seasonal Fruits and Berries

Watermelon Agua Fresca

Breakfast Pastries, Muffins, Croissants, Quick Breads

Corned Beef Hash

Eggs and Omelets-to-Order

Applewood Bacon and Breakfast Sausage

Belgian Waffles

Maple Syrup, Berries, Chantilly Cream

Wild Berry Vanilla Yogurt Parfaits

KIDS BUFFET

Watermelon, Strawberries, Carrots, Celery Sticks

Miniature Corn Dogs, Chicken Tenders,
Steamed Broccoli, Mac and Cheese

Assorted Flatbread Pizzas

DESSERT

Chef's Confectionary Collection of Pies,
Cakes, Tarts, Chocolate Fountain