

Mothers Day Brunch Menu 2021

Raw Bar:

Shrimp Cocktail with Key Lime Cocktail sauce and lemons

Crab Legs Drawn butter and Remoulade

Composed Salads

- Baby spinach tossed with apple wood smoked bacon, toasted almonds, goat cheese, raspberries, and a Raspberry Lemon poppy seed vinaigrette.
- Broccoli Salad with grapes, sunflower seeds, bacon, and dried cranberries
- Fusion Tomato Mozzarella salad with fresh basil, EVOO, and aged balsamic
- Tossed Green Salad with Assorted toppings, Ranch, Blue cheese, Balsamic Vinaigrette, Raspberry Vinaigrette

Omelet Station Made- to-order

Onions, Tomato, olives, spinach, Peppers, broccoli, Mushrooms, Ham, Bacon, Sausage, Shredded Cheddar, Jalapeños

Waffle Station

Strawberries, whipped cream, butter, maple syrup

Entrée/Sides for Breakfast

Scrambled Eggs, Apple Wood Smoked Bacon, Maple Link Sausage , Breakfast potatoes, Cinnamon French Toast

Stationed Breakfast Items

- Breakfast Pastries, assorted mini Danish rolls, Petite Croissants, mini muffins, and asst breakfast breads.
- Fresh Fruit

“Brunch” Items

- Oven Baked Cod with a Orange ginger Thyme Glaze
- Grilled Chicken with a Cherry Brandy reduction
- Roasted Garlic Mashed Potato
- Wild Rice Pilaf and fine herbs
- Tri-Color roasted potatoes with Rosemary
- Vegetable Medley

Carving Station

- Maple Bourbon Turkey Breast
Cranberry Sauce, Turkey Gravy
- Honey Glazed Baked Ham with a rum raisin glaze
- Roasted Garlic and Shallot Prime Rib, Au Jus, Horseradish Cream

Dessert Station

Assorted petite confections, Dessert shooters, French macaroons, Assorted Cream puffs and mini éclairs, cannoli, mini assorted tarts, mini cheese cakes, assorted cakes, cupcakes, cookies, dessert bars and a array of gluten free desserts