

Mother's Day Buffet

Sunday, May 13, 2018

Seatings from 11am - 4pm

Raw Bar

Oysters on the Half Shell ^{GF}, Cocktail Shrimp ^{GF}
Cocktail Sauce, Horseradish, Lemon Wedges
Calamari Salad ^{GF}, Mussels with Champagne Mustard Sauce ^{GF}
Smoked Salmon Pâté ^{GF}, Smoked Trout Pâté ^{GF}
Capers, Cornichons, Whole Grain Mustard, Crackers & Crostini

Soup & Salad Station

Cream of Asparagus Soup ^{GF}
Fresh Fruit Salad ^{v GF}, Caesar Salad, Red Cabbage Slaw ^{v GF}
Spring Penne Salad with Feta, Peas, Fennel & Mint
Sesame Cashew Noodle Salad ^v, Mediterranean Orange Salad ^{v GF}
Imported & Domestic Cheese Plate ^{GF}
Crackers & Crostini

Breakfast Station

Cheese Blintzes
Blueberries, Walnut Maple Syrup
Crabcake Eggs Benedict with Hollandaise Sauce
Omelettes Made to Order ^{GF}
Applewood Smoked Bacon ^{GF}, Breakfast Sausage
Basket of Bagels & Pastries
Assortment of Jams & Cream Cheese

Carving Station

Roasted New York Strip ^{GF}
Green Peppercorn Brandy Cream ^{GF}, Horseradish Sauce ^{GF}
Ham & Mushroom Stuffed Pork Loin with Port Sauce ^{GF}
Roast Breast of Turkey with Roasted Pear and Cherry Chutney ^{GF}
Oven Poached Salmon ^{GF}
Orange Beurre Blanc ^{GF}, Herb Oil ^{GF}
Herbed Quinoa with Tofu and Roasted Vegetables ^{v GF}
Sour Cream & Chive Whipped Potatoes ^{GF}, Roasted Baby Red Potatoes ^{v GF}
Roasted Asparagus ^{v GF}, Broccoli au Gratin ^{GF}

Dessert Station

Apple Cherry Crisp, Lemon Pound Cake with Lemon Curd Chantilly & Strawberries
Carrot Cake with Cream Cheese Frosting, Mexican Chocolate Mousse ^{GF}
Assorted Petits Fours

Adults - \$55 | Children ages 4 to 10 - \$20

Kids under 4 eat free!

(price does not include tax and gratuity)

^v indicates Vegan

^{GF} indicates Gluten Free