

# MOTHER'S DAY BRUNCH 2018

Chopped Tropical Fruits

Greek Yogurt, Granola with Dried Fruit

Assorted Cheeses & Italian Meats Sliced Smoked Pastrami Salmon

Capers, Sliced Onions, Tomatoes Dill & Chive Cream Cheese

## MIXED ARTISAN GREENS

Matchstick Carrots, Shaved Red onion, Black Olives, Radishes, Crumbled Bleu Cheese,

Shredded Cheddar, Cherry Tomatoes, Broccoli &

Cauliflower Florets', Sunflower Seeds, Candied Pecans & Assorted Dressings

## ICED SHELLFISH

Oysters, Shrimp, Mussels, Snow Crab Clusters Cocktail Sauce, Lemons

## SALADS

Oriental Chicken Pecan

Seafood Salad with Shrimp

Crab New Potato & Scallion Salad

## OMELETS MADE TO ORDER

Toppings of Chopped Bacon, Diced Peppers, Diced Onions, Pico de Gallo,  
Shredded Cheddar Cheese Sliced Mushrooms, Chopped Spinach, Crumbled Sausage

Fluffy Scrambled Eggs, Hickory Smoked Bacon

Whole Hog Link Sausage & Country Ham

Jumbo Belgian Waffles & Ricotta Filled Crepes, Marinated Berries, Toasted Pecans

Whipped Butter, Maple Syrup

## CARVED

Pepper Crusted Prime Rib of Beef with Wild Mushroom Gravy

## SILVER CHAFFERS

Chicken Breast, Picatta Cream Sauce

Pan Flashed Salmon, Dilled Beurre Monte

Baked Crab & Orrechiette Pasta, Sauce Bienvielle

Double Baked Herbed Red Bliss Potatoes

Fresh Seasonal Vegetables

Breakfast Breads, Pastries, Muffins, Hearth Baked Hard Rolls Butter & Preserves

Miniature Cakes, Assorted Baked Pies, Hot Fruit Cobblers & Whipped Cream



**Sunday, May 13, 2017, 9am—4pm Adults \$55 + | Children Ages 4-12 \$22+**

***Please Call 541-5600 for Reservations***

*20% gratuity added to parties of 6 or more. No discounts or coupons will apply.*