



Mother's Day Champagne Brunch

Omelet Station

Fresh Eggs, Cholesterol-Free Egg Beaters® or Egg Whites Made To Order With Shredded Cheese, Mushrooms, Ham, Onions, Tomatoes, Red & Green Bell Peppers

Brunch Selections

Cinnamon Apple Stuffed Crepes,
Warm Maple Syrup
Spinach, Sundried Tomatoes & Artichoke Torta
Crisp Bacon, Sausage Links
Breakfast Pastries, Muffins,
Scones & Coffee Cakes

Raw Bar

Jumbo Shrimp & Clams served with
Traditional Cocktail Sauce, Horseradish,
Mignonette & Tabasco®

Soups and Salads

Imported & Domestic Cheeses, Aromatic Honey,
Fig Puree, Dried Fruit, Pecans & Walnuts,
Lavash, Gourmet Crackers,
Crusty Breads & Fresh Baked Rolls
Bocconcini Mozzarella, Heirloom Tomatoes,
Kalamata Olives, Fresh Basil, Red Pepper Flakes
Quinoa Tabbouleh, Parsley, Cucumbers, Mint,
Lemon Dressing
Baby Greens, Shaved Fennel, Blueberries,
Candied Cashews,
Champagne Cherry Vinaigrette
Thai Lemongrass Soup

Entrées

Sliced New York Strip Au Poivre,
Tricolor Peppers, Red Wine Reduction
Stuffed Leg of Lamb with Marinated Tomatoes,
Boursin Cheese and Arugula, Garlic Au Jus
Potato Crusted Salmon, Lemon Cream
Ricotta Cavatelli, Forest Mushrooms, Charred
Broccoli, Roasted Red Peppers, Garlic Broth
Horseradish Chive Mashed Potatoes
Roasted Radishes, Baby Zucchini,
Braised Mustard Greens

Dessert Buffet

Assorted Cakes, Pies & Petit Fours
Signature White & Dark Chocolate River to Include:
Fresh Cut Fruit, Cookies, Rice Krispies Treats®,
Pretzels, Marshmallows & More

Kids Buffet

Chicken Fingers, Assorted Dipping Sauces
Tater Tots
Mini Hot Dogs
Mac and Cheese
Caesar Salad
Fish Sticks

\$42⁹⁵

Young Adults Ages 6-12, \$21.50
Price per person plus tax & 18% administrative fee.
Reservations suggested.

