

MOTHER'S DAY BRUNCH BUFFET 2018

General Information

\$42.00 per adult

\$12.95 children 12 and under

3 and under eat free

Buffet menu served from 10:30am to 2:00pm

Regular menu served for breakfast 7am – 9:30am and dinner 5pm – 9pm

Menu

Carving Station

Prime Rib with Horseradish Crème Fraîché

Mustard Rubbed Roasted Pork Tenderloin with a Herb Cream Sauce

Ice Sculpture Display

Jumbo Shrimp (Served with a house cocktail sauce)

Cured Norwegian Salmon (Served with egg, capers, red onion and dill crème fraiche) with toast points

Cold Items

Fresh Fruit & Berry Salad

Fresh Mixed Greens Salad with Candied Pecans, Dried Apples, Cranberries & Pecorino Cheese

Hearts of Romaine Caesar Salad with Roasted Garlic Caesar Dressing

Cherry Mostarda Bruschetta topped with Feta Cheese

Hummus, Raw Veggies and Pita Bread

Spring Ham & Pea Salad

Cheese Tortellini Pasta Salad

Quinoa, Brussel Sprout and Butternut Squash Salad

Assorted Breads

Hot Items

Roasted Chicken Breast with natural gravy

Sausage Gravy & Biscuits

Mac & Cheese

Green Beans and Pear Onions

Spring Vegetable Egg Scramble

Herb Roasted Garlic Mashed Potatoes

Andouille Sausage and Cheddar Grits

Dessert

White Chocolate Truffles

Chocolate Brownies

Assorted Cookies & Assorted Scones

Cinnamon & Nutmeg White Chocolate Bread Pudding

Mixed Berry Cobbler

Dark Chocolate Mousse in Phyllo Cups

Executive Chef –Roque Heidler
Chef de Cuisine – Ray Walters