

# MOTHER'S DAY BRUNCH MENU

## BREAKFAST STATION

### CUSTOM OMELETTE STATION

CREATED WITH YOUR CHOICE OF FARMERS MARKET VEGETABLES, MEATS AND CHEESES

### FLUFFY FARM FRESH SCRAMBLED EGGS\*

### SEASONAL FRESH FRUIT SKEWERS\*

### INDIVIDUAL YOGURT PARFAITS

WITH GRANOLA AND SEASONAL FRESH FRUIT

### BRIOCHE FRENCH TOAST STICKS

WITH SLICED BANANAS, NUTELLA, POWDERED SUGAR AND MAPLE SYRUP

### APPLEWOOD SMOKED BACON\*

### BREAKFAST SAUSAGE\*

### ASSORTED FRESH BAKED MUFFINS, PECANS COFFEE CAKE, LEMON POPPY SEED CAKES AND MUFFINS

## CARVING AND ENTRÉE STATION

### CIDER BRINED TURKEY BREAST\*

WITH GRAVY AND CRANBERRY CHUTNEY\*

### CLASSIC BEEF BOURGUIGNON

TRADITIONAL FRENCH DISH PREPARED WITH BEEF BRAISED IN RED WINE WITH GARLIC, ONIONS, CARROTS, AND MUSHROOMS

### POACHED ALASKAN SALMON

WITH LEMON AND DILL CREAM

### FRESH SALADS

A VARIETY OF FRESH GREENS\*, HEIRLOOM GRAPE TOMATOES\*, ENGLISH CUCUMBERS\*, SHREDDED CARROT\*, KALAMATA OLIVES\*, CROUTONS, SLICED PEPPERS\*, CRUMBLED BACON\*, FETA CHEESE\*, FRESH MOZZARELLA\*, CANDIED NUTS\*, AND ASSORTED DRESSINGS

### TRICOLOR QUINOA SALAD

WITH ARUGULA, DRIED CRANBERRIES, PECANS, GOAT CHEESE, AND CITRUS VINAIGRETTE\*

### ROASTED RED BLISS POTATOES\*

### ROASTED SPRING VEGETABLE MEDLEY\*

### GEMELLI POMODORO

WITH ITALIAN MEATBALLS AND PARMESAN

## DESSERT STATION

### MINI PASTRIES, CANNOLI'S, COOKIES AND FESTIVE DESSERTS

### FRESH BREWED COFFEE, DECAF AND ASSORTED TEAS

### APPLE, ORANGE AND CRANBERRY JUICE

\* = GLUTEN FREE