

Mother's Day Champagne Brunch

May 12th, 2024, Reservations at 10:00am & 12:30pm

Salad Station

Garden Greens with Cherry Tomatoes, Carrots, Cucumbers, Radish, Feta Cheese, Kalamata Olives and Garlic Croutons, Ranch and Ancho Balsamic Dressings

Seafood Salad

Tomato and Buffalo Mozzarella Platters with Garlic Oil, Cracked Black Pepper, Basil and Balsamic Glaze

Basket of Assorted Breads, Whipped Butter

Cheese Platter

Assorted Domestic and Imported Cheeses, Dried Fruit, Crackers and Artisan Breads

Soup Station

Lobster Bisque

Fish Station

Honey Smoked Maplewood Salmon with Shallots, Capers, Egg Yolks, Egg Whites, Cream Cheese, and Mini Bagels

Assorted Sushi, Soy Sauce, Wasabi. And Pickled Ginger

Chilled Off Shrimp on Ice, Cocktail Sauce, Lemon Wedges

Omelet & Waffle Station

Create Your Own Eggs ... Over Easy, Omelets or Scrambled with Condiments of: Honey Cured Ham, Mushrooms, Onions, Bacon Bits, Peppers, Pico di Gallo, Bay Shrimp, Herbs, Cheddar and Jack Cheese, Hickory Smoked Bacon and Chicken Sausage Links

Plain Waffles (Cooked to Order)

Strawberries, Blackberries and Blueberries

Whipped Cream, Vermont Maple Syrup and Whipped Butter

Carving Station

Slow Roasted Prime Rib with Au Jus and Creamy Horseradish

Honey Bourbon Steamship of Pork With Jack Daniels Mustard

Maple Glazed Turkey Breast With Cranberry Relish

Entrée Station

Prickly Pear BBQ Salmon

Vera Cruz Cod With Olives, Tomato, Capers, and Lime

Vegetable Medley

Stuffed Chicken Roulades With Spicy Cornbread Dressing, Tarragon Garlic Sauce

Smoked Mozzarella and Roasted Garlic Mashed Potatoes

Lobster Mac and Cheese Au Gratin

Fruits, Pastries & Desserts

Market Display of Fresh Fruits and Berries

Baskets of Assorted Mini Muffins, Whipped Butter, Assorted Cheesecakes, Chocolate Cake, Carrot Cake, Mousse Cake, Petit Fours, and Assorted Individual Desserts

Adults (13 and over): \$89.95 - Children 6-12 years of age: \$49.95 - Children 5 & under are complimentary