



Mother's Day Brunch Menu

\$39 per adult, \$12 per child ages 4-12

Cold Selections

Seasonal Fresh Fruit Display

Blueberry Muffins, Apple Turnovers, Banana Bread

Plain Yogurt, Fresh Fruit, and Toasted Granola Parfaits

Baby Field Greens Salad, Golden Beets, Shaved Vegetables, Sun Flower Seeds,
Grain Mustard Vinaigrette

Three-Cheese Tortellini Salad, Cucumber, Bell Pepper, Baby Spinach

Raw Bar Display

Katama Bay Oysters, Chilled Maine Mussels, Poached Shrimp
Fresh Lemon, Cocktail Sauce, Horseradish

Hot Selections

Chef made-to-order omelets to include:

Farm Fresh Eggs and Egg Whites, Ham, Bacon, Cheddar Cheese, Swiss Cheese,
Caramelized Onions, Roasted Peppers, Mushrooms, Tomatoes, Baby Spinach

Apple-Wood Smoked Bacon

Cinnamon and Raisin Brioche French Toast

Oven-Roasted Country Ham Carving Station, Dark Rum Pineapple Glaze

Char-Grilled Atlantic Salmon and Asparagus, Crispy Phyllo, Boursin Butter

Herb-Roasted Spring Vegetables

Roasted Garlic and Parmesan Tater Tots

Buttermilk-Marinated Chicken Nuggets

Baked Elbow Macaroni and Creamy Cheese Sauce

Desserts

Fudge Brownies, Caramel Blondies, and Chocolate Chip Cookies

Warm, Fresh Berry Cobbler, Whipped Cream

The menu is subject to change due to availability of ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.