



Mother's Day Brunch Menu

\$49 per adult; \$15 per child ages 4-12; Free for children under age 4

10:00 a.m. to 2:00 p.m.

Cold Selections

Seasonal Fresh Fruit Display

Blueberry Muffins, Apple Turnovers, Banana Bread

Plain Yogurt, Fresh Fruit, and Toasted Granola Parfaits

Baby Field Greens Salad, Candied Walnuts, Grape Tomatoes, Blue Cheese Balsamic 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

Applewood-Smoked Bacon

Cinnamon and Raisin Brioche French Toast

Roasted Beef Tenderloin Carving Station, Béarnaise Sauce

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

Gruyere Potato Gratin, Herb-Roasted Vegetables

Roasted Garlic and Parmesan Tater Tots

Buttermilk- Marinated Chicken Nuggets

Baked Elbow Macaroni and Creamy Cheese Sauce

Desserts

Mini Chocolate Éclairs

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.*