



MOTHER'S DAY

Soups and Salads

self serve

Crab and Country Ham Chowder

Spring Minestrone

Seasonal Fruit, Granola and Yogurt

Prosciutto and Burrata

Smoked Seafood Platter--Smoked Salmon, Smoked Trout, Smoked Mussel Salad
Bagels, Muffins, Baguettes and Breads, Assorted Whipped Butters & Cream Cheese

Mixed Greens

Bacon, Shredded Cheese, Cucumber, Cauliflower, Red Onion, Carrots, Croutons, Tomatoes, Broccoli,
Pumpkin Seeds, Dried Cranberries, Peppercini, Garbanzo Beans,
Sesame Seeds, Ranch, Blue Cheese,
Raspberry Vinaigrette and Balsamic Vinaigrette Dressings

Family Style Mains and Sides

Atlantic Salmon, Preserved Lemon Beurre Blanc AND New York Strip Loin, Morel Marsala
Grilled Heirloom Carrots and Fennel Marble Potatoes

Roasted Brussels Sprouts--Sweet Corn, Pequillo Pepper, Vidalia Onion Dressing
Wild Mushroom and Spinach Strata--Gruyere, Chile Flake
Whipped Sweet Potatoes--Candied Bacon Streusel, Chive
Roasted Cauliflower--Almond, Pomegranate, Honey

Desserts

self serve

Miniature Desserts to include:

Strawberry Shortcake, Chocolate Cake

Red Velvet Crème Brûlée Bars, Carrot Cake

Sea Salted Caramels, Mousse Cups, Lemon Tarts, Macaroons

Dark Chocolate Gran Marnier Bread Pudding

Served 11am to 3pm

Adult-\$32.00 / Children under 12 \$15.00/Children Under 4 No Charge

Please call 717.237.6419 for reservations