

MOTHER'S DAY BRUNCH

ARTISANAL BREAD DISPLAY

Assorted rolls, herb and tomato focaccia, breakfast breads, muffins, New York-style bagels, croissants, Danish, scones, rustic local breads, assorted jams, fruit preserves, sweet butter, flavored cream cheese, pesto

STARTERS

Spring Orecchiette Pasta Salad

Shucked peas, linguica sausage, braised radicchio, fennel, scallions, herbs

Organic Cucumber and Vine-Ripened Tomato Salad

Sweet onions, herbs, champagne vinaigrette

Braised Ponzu Chicken Salad

Cooked eggs, mandarin oranges, pickled ginger, celery, cabbage, bell peppers, carrots, spiced cashews

Asparagus and Snap Pea Salad

Lemon zest, pecorino, sun-dried tomato, shaved shallots, white wine vinaigrette

Deviled Eggs

Red pepper, paprika, chives

Fresh Fruit Salad

Market Crudite Display

Herb-shallot dip, traditional ranch dip

Imported & Domestic Cheese Display

Baked brie, assorted preserves, spiced nuts, cracker breads and crostini

Antipasto Display

Olives, condiments, charcuterie, roasted peppers, vegetables



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SCULPTED ICE & SEAFOOD DISPLAY

Shucked Oysters

Lemongrass Poached Tiger Prawns

Cocktail sauce, shallot-mango mignonette, key lime mustard sauce, lemon, lime

Cold Smoked Salmon

Cream cheese, chopped onion, egg, capers, baguette toast

Avocado Tuna Poke

BRUNCH ENTRÉES

Eggs Benedict Forester

Roasted Garlic Smashed Potatoes

Assorted Garden Fresh Carrots and Herbs

Green Beans

San Marzano tomato, shaved garlic

Crispy Smoked Hickory Bacon

Peppered Sausage Links

Garlic-Baked Halibut

Harvest vegetables (carrot, radish, shallot, broad bean), lemon butter, artichoke

Chicken Marsala

Orzo medley (wilted spinach, tomato, red onion, fresh herbs)

Maple-Glazed Pork Tenderloin

Brussels sprouts slaw



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THE EGGERY

Omelets Made To Order

Farm fresh eggs, egg whites, peppered sausage, chopped bacon, ham, tomato, spinach, bell pepper, mushrooms, jalapeño, onion, Swiss cheese, cheddar cheese

THE GRIDDLE

Buttermilk and Blueberry Pancakes, Belgian Waffles

Vanilla bean Chantilly, chocolate chips, strawberry topping, warm maple syrup

Seared Ahi Tuna Loin

Sesame toast, wasabi cream, avocado ginger salad, Sriracha glaze

THE CARVERY

Sea Salt and Herb-Crusted Prime Rib

Thyme garlic jus

Bone-In Gusto Virginia Ham

Barbecue peach glaze

Chimichurri

Assorted mustards, bacon jam, creamy horseradish sauce, balsamic onions

Wild Rice and Charred Mirepoix Vegetables



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DESSERT DISPLAY

Patisserie

Slicing cakes to order: lemon, red velvet, vanilla, chocolate

Berries and Brie

Berry compote, toasted brie sandwich, honey

Shortbread Cookies

Macarons

Lemon Tarts

Cheesecake

Brownies

Pistachio and Raspberry Tarts

Cone Pops

Bon Bons (GF)

Black Current Panna Cotta (GF)

Chocolate Tulip Cups (GF)

Vegan Chocolate Trifle

