

Mother's Day Brunch



Sunday, May 8, 2011

Hours: 9:30am-2pm

A Bountiful Display of Breakfast Pastries

FRUIT, CHEESE AND DIP DISPLAY

Fresh Fruits, Berries, and sliced Cheeses cascading from elevated tiles. Cranberry Goat Cheese Ball, Cheddar Ball encrusted with Pecans, Baked Brie and a trio of Dips to include Caramelized Onion Dip, Warm Spinach Dip, and Buffalo Chicken Dip served with Crostinis, Garlic Herb Flat Bread, Pitas and tri colored Tortilla Chips

HOISEN SALMON DISPLAY

Served w/ crispy Won-Tons, Asian Slaw, Pickled Ginger, Wasabi, finely sliced Cucumber, Wasabi Cream Cheese, Apricot Relish & Ponzu Soy Sauce

SALT ROASTED SHRIMP

*with
Cocktail Sauce*

Coconut Encrusted Goat Cheese Cakes on a bed of Mixed Greens with Mangos, Strawberries, and Spiced Pecans accompanied by Sun Dried Cranberry Vinaigrette

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*Stuffed Chicken with Capicola, Mozzarella, and Sage with a Roasted Garlic and White Wine Cream Sauce*

## *Chef Carved*

*Slow roasted Prime Rib with Port Wine Aujus  
Pit smoked Honey Glazed Ham*

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Made to order Omelets, Eggs, and Waffles

Specials

Belgian waffle with Honey Peach Compote

Prosciutto and Brie Omelet with Roasted Garlic and Caramelized Onions

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*Copper Kettle Eggs Benedict ~ Soft Poached Eggs on a Buttery Croissant w/ thinly sliced Ham  
& Lemon Butter Sauce*

*Home-Style Sausage Gravy and Buttermilk Biscuits  
Thick Cut Country Style Bacon & Smoked Sage Sausage Patties  
Herb Roasted Potatoes  
Fresh Baby Carrots in a Bacon Infused Maple Glaze*

## *Sweet Endings*

*Crème Brule, Chocolate Covered Strawberries, our White Chocolate Blackberry Bread Pudding and much more.....*

**\$16.25 Per Adult**

**\$8.99 per child age 6-10/Children 5 and Under- Free with each adult purchase**