

## **Mother's Day Grand Buffet**

### **Grand Cheese and Charcuterie Display**

Featuring domestic and imported cheeses and charcuterie, house made jams, mustards, pickles and artisan breads

### **Seasonal Salads**

**Classic Caesar Salad**, Organic Romaine, Parmesan Cheese, Caesar Dressing

**Heirloom Tomato Salad**, Fresh Mozzarella, Aged Balsamic, Basil

**Spring Beets & Goats Cheese**, Hearth Roasted Beets, Goats Cheese, Orange Tarragon Vinaigrette

**Mixed Green Salad**, Strawberries, Toasted Walnuts, White Balsamic Vinaigrette

### **Raw Bar**

East Cost Oysters

Shrimp Cocktail

Apple Wood Smoked Salmon - Cured and Smoked in House

### **Breakfast and Lunch**

**Made To Order Omelets and Eggs Any Style**

**Classic Deviled Eggs**

**Brioche French Toast**, House Made Brioche, Cinnamon, Vanilla

**Stuffed Crepes**, Raclette Cheese, Bacon, Caramelized Onions, Baby Spinach

**House Smoked Brown Sugar and Black Pepper Cured Bacon**

**Biscuits and Gravy**, Homemade Buttermilk Biscuits and Sausage Gravy

**Potato Gratin**, Thinly Sliced Potatoes, Shingled with Farm Fresh Cream, Gruyere Cheese, and Fresh Herbs

**Fresh Asparagus and Hollandaise Sauce**

### **Carving Station**

**Roasted Beef Tenderloin**, All Natural, Grass Fed Beef, Crusted with Herbs

**Whole Roasted Organic Chicken**

### **Dessert**

**Mini Crème Brulee, Butter Cake with Strawberry Compote, Assorted Cookies, Chocolate Raspberry Mousse, Tiramisu, Eclairs, Fresh Fruit and Berries, House Churned Gelato and Sorbet Available Upon Request**

**\$57 Adults / \$20 Children (under 10)  
\$20 Bottomless Bloody Mary's & Mimosas**

20% Gratuity will be added to parties of 6 or more. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.