



Mother's Day Brunch

Sunday, May 13th 2018 - 11:00am-2:30pm

Seating Times: 11AM, 11:30AM, 12PM, 1:30PM, 2PM & 2:30PM

Mimosa Station – Coffee & Tea Station – Juice & Soda Included

Seafood Station

Shrimp Cocktail with Fresh Lemon & Spicy Cocktail Sauce
Lemon Calamari Salad & House Cured Salmon

Pastry Table

A Gorgeous Presentation

Fresh Baked Danish, Bagels & Croissants with Assorted Jams & Cream Cheese
Italian Pastry, Assorted Cakes, Chocolate Fountain & Fresh Fruit

Mediterranean Table

Beautifully Displayed

Imported & Domestic Cheeses - Grilled Marinated Vegetables
Sliced Italian Meats - Housemade Antipasto Mix - Assorted Bruschetta's
Fresh Cherry Mozzarella Salad – Sliced Prosciutto Display

Salad Station

Lemon Romaine Italian Salad
Baby Spinach Salad with Gala Apples & Pommery Mustard Vinaigrette

Carving Station

Seasoned, Roasted & Hand Carved by Our Uniformed Chef

Prime Rib with Horseradish Cream Sauce
Honey Brined Turkey Breast with Apple-Cranberry Chutney & Traditional Gravy

Omelet Station

Made Fresh to Order Before Your Eyes by Our Uniformed Chef

Belgium Waffle Station

Blueberries, Strawberries, Whipped Cream & Maple Syrup

Brunch Buffet

Applewood Smoked Bacon – Breakfast Sausage – Rigatoni Pomodoro – Penne Alla Vodka
Roasted Fingerling Potatoes – Green Beans with Garlic & Olive Oil – Seafood Rice
Chicken Marsala – Stuffed Filet of Sole – Eggplant Rollatini

Chicken Nuggets with French Fries available for The Kids!

*Menu Subject to Change**

\$45 Per Guest – Pre-Pay by May 4th

\$20 per child (ages 5-12)

Tax & Service Charge Inclusive

