

Mother's Day Buffet Brunch

Chocolate Ballroom

Sunday, May 13, 2018

11:30am – 4:30pm

~ Seafood Station ~

Hot Smoked Salmon

Horseradish Cream | Preserved Lemon Capers Relish

Pickled Fennel and Red Pepper Chow-chow

Potato Pancakes - EVO

Spiced Chilled Shrimp

Lemon | Cocktail Sauce | Sriracha Remoulade

Chirashi Tuna

Seasoned Rice | Seared Ahi | Wakami | Pickled Shiitakes | Avocado

Shoyu | Wasabi

Thai Noodle and Shrimp Salad

Mung Bean Sprouts, Cucumber, Shaved Carrot, Green Onions, Peanut Dressing

~Tapas Station~

Imported and Domestic Cheeses

Smoked and Cured Meats and Salami

Dried Fruits, Grapes, Marcona Almonds and Flatbread Crackers

Marinated Grilled Vegetables

Lemon Infused Olive Oil | Balsamic Drizzle | Shaved Parmesan Cheese

Olive Medley, Quinoa Tabbouleh

Red Lentil Hummus, Tomato-Basil Relish, Roasted Eggplant Dip

Bruschetta, Spiced Pita Chips

~ Carving Station ~

Slow Roasted Prime Rib

Chive Whipped Potatoes | Au jus | Horseradish Cream

Smoked Pitt Ham | Spiced Apple Butter Glaze

Beetroot Chutney | Mustard Bourbon Pan Jus

~ Action Station ~

Braised Chicken and Mushroom Risotto

Caramelized Vidalia Onions | Fresh Herbs | Asiago Cheese

~ Main Dishes ~

Chicken Cordon Bleu
Prosciutto | Gruyere | Dijon Beurre Blanc

Porchetta
Spiced Rolled Pork Shoulder
Caramelized Fennel | Roasted Peppers | Rosemary Pan Jus

Roasted Salmon Medallions | Lemon Persillade
Braised Leeks | Saffron Fumet

Cavatelli Pasta in Roasted Garlic Parmesan Brodo
Slow Roasted Tomatoes, Kennett Square Mushrooms, Broccoli Rabe

Spring Vegetable Medley | Multi-grain Pilaf

~Breakfast~

Toasted Bagels and Cream Cheese Spreads

Made To Order Eggs and Omelets
Traditional Fillings and Toppings

Classic Eggs Benedict

Buttermilk Pancakes
Maple Syrup | Whipped Cream | Hershey Chocolate Chips | Blueberries
Whipped sweet and Hershey's Chocolate Butter

Smoked Bacon | Grilled Link Sausage

~ Soup ~

Sweet Corn and Crab Chowder
Oyster Crackers

~ Salads ~

Mint Scented Seasonal Fruit Salad

Field Green Salad
Seasonal Vegetables | Focaccia Croutons | Shaved Asiago | Ranch and Balsamic Dressing

Heirloom Tomato and Broccconcini Salad
Basil Red Wine Vinaigrette

Tri-colored Pee-Wee Potato Salad
Petite Beans | Hard Cooked Eggs | Crumbled Bacon | Frisee | Dijon Dressing

Wild Rice and Toasted Barley Salad
Asparagus | Pine Nuts | Dried Cherries | Candied Shallots | Orange Sherry Vinaigrette

Sweet Pea Pasta Salad
Shell Pasta | Shaved Radish | Spring Onions | Sweet Peppers
Lemon-Dill Dressing

~ Dessert Station ~

Chocolate Fountain

Nut Free Biscotti, Rice Krispie Treats, Pineapple, Macaroons, Strawberries
Marshmallows, Pretzels, Dried Fruit

Assortment of Holiday Cakes, Pies and Cookies
Sugar-Free and Gluten-Free Desserts

~ Kids Buffet ~

Crispy Chicken Tenders

BBQ Sauce | Honey Mustard Sauce

Hotdog Sliders | Condiments

Mac N' Cheese

Carrot Sticks & Ranch Dip

Jell-O

Adults	49.00++
Youth (Ages 8 - 12)	25.00++
Children (Ages 4 - 7)	19.00++
Children (Ages 3 and under)	Complimentary

Prices do not include 6% PA State Sales Tax and 20% Gratuity