

Mother's Day Buffet Brunch

Chocolate Ballroom
Sunday, May 12, 2019
11:00am – 4:00pm

~ Seafood Station ~

Hot Smoked Salmon
Horseradish Cream | Preserved Lemon Caper Relish
Pickled Fennel and Red Pepper Chow-chow | Bagel Chips

Spiced Chilled Shrimp
Lemon | Cocktail Sauce | Sriracha Aioli

Charred Togarashi Tuna Sashimi
Seasoned Rice | Shaved Radish | Toasted Sesame Seeds

Pickled Shiitake w/ Eel Sauce
Seasoned Rice | Toasted Nori | Shaved Green Onion

Cucumber Wakami Salad | Ponzu | Wasabi | Pickled Ginger

~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

~ Double EVO Action Station ~

Pan-Seared Vegetable Dumplings, Ginger Soy Sauce
Truffle Edamame Potato Dumplings, Sesame Garlic Sauce

~Breakfast~

Toasted Bagels and Cream Cheese Spreads

Made To Order Eggs and Omelets
Traditional Fillings and Toppings

Classic Eggs Benedict

Smoked Bacon | Turkey Sausage Links
Buttermilk Pancakes
Maple Syrup | Whipped Cream | Hershey Chocolate Chips | Blueberries
Whipped sweet and Hershey's Chocolate Butter

~ Soup ~

Italian Wedding Soup

~ Salads ~

Mint Scented Seasonal Fruit Salad

Tossed Field Green Salad

Seasonal Vegetables | Focaccia Croutons | Shaved Asiago | Ranch and Balsamic Dressing

Chicory Salad

Frisee | Endive | Arugula | Goat Cheese | Pistachio | Berries | Prickly Pear Dressing

Soba Noodle Salad

Barbecued Chicken | Crispy Vegetables | Fresh Herbs | Cashews | Sesame Dressing

Heirloom Tomato and Bocconcini Salad

Red Wine Vinaigrette

Roasted Pee-Wee Potato Salad

Haricot Verts | Hard Cooked Eggs | Crumbled Bacon | Cipollini Onions | Truffle Dijon Dressing

Saffron Orzo Salad

Blanched Asparagus | Pine Nuts | Blistered Tomatoes | Green Olive Tapenade Dressing

Three Bean Salad

Haricot Vert | Wax | Red Kidney | Pickled Onion | Fresh Herbs | Bread & Butter Dressing

~ Carving Station ~

Slow Roasted Prime Rib

Au jus | Creamed Horseradish

Smoked Pitt Ham, Brown Sugar Glaze

Pickled Mustard Seed-Pear Relish | Cider-Sage Pan Gravy

~ Main Dishes ~

Feta and Spinach Stuffed Chicken

Greek Pasta with Olives, Capers and Lemon-Herb Oil | Roasted Red Pepper and Fennel Cream

Hoisin Barbecued Pork Loin

Stir Fried Broccoli | Black Bean Sauce

Chipotle Spiced Salmon Medallions

Chayote and Sweet Potato Hash | Chimichurri Sauce

Pasta Primavera

Roasted Ratatouille | Garlic-Basil Brodo | Shaved Parmesan Cheese

Spring Vegetable Medley | Multi-grain Pilaf | Chive Whipped Potatoes

~ Dessert Station ~

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

Chocolate Fountain

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

~ 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 0 - 3) Complimentary

Price does not include 6% PA State Sales Tax and 20% Gratuity