



Mother's Day Buffet

May 12, 2019

12pm-5pm

Beginnings

Chilled Shrimp, Lemon & Horseradish Cocktail

Fire Roasted Vegetables

White Bean & Garlic Hummus

Local Cheeses & Artisan Charcuterie

Tomato Jam, Pickled Onions and House made Crostini

Baby Field Greens

Grape Tomatoes, Cucumber, Shaved Sweet Onion

Goat Cheese and Toasted Pecans

Ranch Dressing and Sherry Maple Vinaigrette

Pasta Primavera Salad

Broccolini, Fennel and Peas

Lemon Vinaigrette

Pickled Red Beet & Fennel Salad

Pickled Egg Wedges

Eggplant, Lentil & Bulgur Salad

Roasted Eggplant, Cucumber, Tomato and Scallion

Seasonal Fruit Salad

Honeydew, Cantaloupe, Pineapple, and Grapes

Stracciatella

Parmesan Crostini

Freshly Baked Rolls, Whipped Sweet and Chocolate Butters

Flat Bread

Roasted Tomato & Three Cheese

Italian Meat Classic

Carving Station

Dijon Glazed Ham

House Made Pineapple Orange Marmalade

Pepper Crusted Tenderloin of Beef

Red Wine Demi-Glace, Blue Cheese Crumbles



Entrée's and Side Dishes

Sesame Crusted Salmon
Wilted Asian Greens

Seared Chicken Breast
Spinach and White Wine Cream Sauce

Broccoli & Lemon w/ Parmesan Cheese
Roasted Cauliflower and Carrots
Buttermilk Mashed Potatoes

Children's Selections

Chicken Tenders
Honey Mustard & BBQ Sauce

Penne Pasta & Marinara Sauce

Dessert

Mixed Berry and Short Bread Cobbler
Assorted Cakes and Pies
Sugar & Gluten Free Available Upon Request

Adults: \$39 (\$49.14 plus 20% Gratuity and 6% Sales Tax)
Children (4-12): \$19 (\$23.94 plus 20% Gratuity and 6% Sales Tax)
Children (0-3): Complimentary