



Mother's Day Brunch Menu

Sunday, May 14th, 2017

Two Seating's 10:30am & 12:30pm

Egg Station

Farm fresh eggs cooked 3 ways! Frittata, Scambled with chives and Eggs Bennidect

Oyster Station

Fresh shucked oysters with assorted toppings on ice

Carving Station

Salmon Wellington or Roast Beef with yorkshire pudding au Jus

Main Buffet

French Toast, Waffles, home fries,
bacon & sausage

Shrimp Tower with lemon and calypso sauce

Antipasto & Cheese platter

Carrot and Quinoa salad

pasta & sundried tomato

Watermelon & feta cheese salad with sliced cucumber

Thinly sliced smoked salmon with red onions, capers, horseradish and crème fraiche

Penne with olives, sundried tomatoes, grilled tomato sauce and basil

Roasted Spring Lamb

Mini roasted red potatoes with paprika and red onions

Mixed grilled spring vegetables

Sweets & Pastry Station

Assorted French Pastries
Danishes, muffins, croissant, bagels & breads
Cream cheese, preserves and jams
Assorted miniature crème brulee,
mini fresh fruit tarts,
cakes, cookies and squares
Individual yogurts, fresh fruit salad,
whole fruits, assorted cereals and hot oatmeal
cereals, raisins, milk and chocolate milk

Coffee, tea & assorted fresh juice

\$41 per person plus taxes

Add one of this specialty drinks

Pineapple Mimosa 9
Pineapple juice, orange juice & sparkling wine
Sangria 9
Rose wine, fresh berries, cranberry juice & raspberry liquor
Kir Royale 9
Sparkling wine, drops of crème de cassis and a twist of lemon