

Mothers Day BRUNCH

Carving Station

HERB-CRUSTED PICANHA carved to order, served with chimichurri, creamy horseradish sauce

MAPLE-GLAZED TURKEY BREAST with cranberry orange chutney and sage gravy

Omelet Station

with tomatoes, mushrooms, peppers, spinach, ham, bacon, and cheese

Breakfast Station

FRESH FRUIT DISPLAY seasonal fruits with a light honey-yogurt dip

FLUFFY SCRAMBLED EGGS

APPLEWOOD SMOKED BACON

MAPLE SAUSAGE LINKS

ROSEMARY BREAKFAST POTATOES with caramelized onions, fresh rosemary

BUTTERMILK PANCAKES with warm maple syrup, fresh berries, whipped butter

Kids Table

MINI GRILLED CHEESE SANDWICHES with cheddar and mozzarella on buttery toasted bread

CREAMY MAC & CHEESE topped with breadcrumbs

Cold and Galad Station

CHEESE AND CHARCUTERIE BOARD artisanal cheeses, cured meats, crackers, fresh fruit

SEAFOOD DISPLAY

chilled jumbo shrimp, crab legs, lemon wedges, cocktail sauce

SPRING GARDEN PASTA

with asparagus, peas, roasted cherry tomatoes, bowtie pasta, creamy lemon alfredo sauce

LEMON ORZO & ASPARAGUS SALAD with fresh dill, feta

STRAWBERRY & SPINACH SALAD with red onions, candied pecans, goat cheese, balsamic glaze

BROCCOLI & ALMOND SALAD with broccoli florets, dried cranberries, toasted almonds, creamy honey dressing

CHILLED QUINOA & CITRUS SALAD with a mix of quinoa, orange segments, pomegranate seeds, mint

Gweet Tooth

S'MORES STATION

MINI CAKES | CUPCAKES | PASTRIES

The Details

SUNDAY, MAY 11 | 9:30-11:30AM & 12:30-2:30PM

\$75++ ADULT (11+) | \$35++ CHILD (4-10)

add Mimosas & Bellinis +\$15