

Mother's Day Brunch

MAY 8, 2016 - 11AM-4PM \$35 PER PERSON

COLD BUFFET

Spinach & Strawberry Salad with Local Goat Cheese Dressing, Candied Spiced Pecans

Vine Ripened Tomato Caprese, Fresh Mozzarella, Virgin Olive Oil and Balsamic Syrup

Display of Domestic and International Cheeses

Charcuterie, Salami, cured meats, Mustards, Pickled vegetables, cornichon, & cherry peppers

Chilled Seafood Ice Display - to include Peel & Eat Shrimp, Oysters, Smoked Salmon, Cocktail Sauce, Lemon Wedges and Other Traditional Garnishes

OMELET STATION

Made to Order with Bell Peppers, Onions, Tomatoes, Mushrooms, Virginia ham, Sausage, Bacon and Shredded Cheddar Chees

CARVERY STATIONS

Pork Wellington with a mustard sauce

HOT BUFFET

Applewood Smoked Bacon and Chicken Apple Sausage

Southern Style Biscuits and Sausage Gravy

Oven Salmon topped with lemon marmalade, white wine butter sauce

Parmesan Orzotto with Spinach

Butter and thyme roasted Potatoes

Crab Macaroni and Cheese

Scrambled Eggs with Cheese

FROM THE PASTRY SHOP

NY Style Cheesecake, Chocolate Ganache centered cake , Carrot Cake with Cream Cheese Frosting, Red Velvet cup Cakes, Chocolate covered straberry