

Mother's Day Brunch

Sunday, May 13th, 2018

Fresh Pastries, Croissants, Muffins, Bagels

Seafood Display

Snow Crabs, Shrimp Cocktail
Smoked Salmon

Fresh Caviar with Traditional
Accompaniments

* Assortment of Gourmet Salads *

Gerard's Baby Green
Poached Pears, Vermont
Goat Cheese, Candied
Pumpkin Seeds,
Golden Raisins,
Lemon Vinaigrette

Chopped Salad
Romaine, Arugula,
Tomatoes, Beets, Avocado,
Bacon, Spring Onions,
Celery, Radishes,
McCarthy Salad Dressing

Caesar Salad
Focaccia Croutons,
Shaved Parmesan
Tomato and Mozzarella
Grilled Asparagus

* Chef's Station *

Eggs and Omelets
Cooked to order

Leg of Lamb

Slow-Roasted
Tenderloin of Beef
with Creamy Horseradish
and Rolls

* Hot Buffet *

Classic Eggs Benedict
with Lobster
French Toast with Berries
Smoked Bacon
Country Sausage

Salmon en Croûte with
Lemon Béchamel

Herb Roasted Potatoes
Grilled Asparagus
Baby Carrots

Sweet Endings

Scrumptious Dessert Display including
Carrot Cake, Belgium Chocolate Cake,
Chocolate Cupcakes, Fruit Tarts,
House Made Brownies, Cookies,

Waffle Station
Fresh Fruit Display
Mini Key Lime pies
Mango Passion Fruit Truffles

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Unlimited Mimosa
Illy Coffee and Tea

99 per person, plus tax and gratuity
45 for children 12 and under