



Mother's Day Buffet Brunch

Sunday, May 12, 2019
10:30am - 3pm in Sam's "The Oak Room"
From the Buffet: Adults 47.95 Children 19.95

Composed Salads & Appetizers

Waldorf Wheat berry, granny smith apples, celery, grapes, candied walnuts & lemon dressing
Tomato & Mozzarella "Caprese" Display with Balsamic Syrup (GF, NF, VEG)
Baby Caesar Salad & Farm Field Green Salad
Artisanal Cheese & Antipasti Bar of Italian cured meats, cheeses, pickled vegetables
Iced Poached Shrimp with Cocktail Sauce, Horseradish and Lemons (GF, DF, NF, VEG)
NY Bagels, Smoked Salmon Cream Cheese, vegetable cream cheese, scallion cream cheese

Brunch Buffet

Cinnamon Raisin French Toast with Fresh Berry Compote (NF, DF, VEG)
Spinach and Swiss Mini Frittata (GF, NF, V)
Country Sausage (NF, DF) Apple Smoked Bacon (GF, NF, DF)
Pecan Crusted Chicken with whole grain mustard sauce
Sustainable Salmon with lobster sauce

Butcher Block Carving Station

Hand carved Roasted Prime Rib with Horseradish Cream, au jus (GF, NF, DF)
Fresh Baked Ham with a raisin maple bourbon sauce (GF, NF, DF)
Creamed spinach, roasted Fingerling Potatoes

Omelet Station Create your own Masterpiece,

Farm Fresh Eggs prepared by our Culinary Staff with all the toppings

Tuscan Pasta Station

Gemeli pasta with spinach pesto cream, grape tomatoes, peas, grana cheese
Penne Pepe Caio, penne pasta tossed in our parmesan wheel with cracked black pepper and fresh basil

Spectacular Dessert Bar

Chocolate Fountain, Mini Pastries, Dessert Shots, House Baked Cookies & Fresh Fruit