

MOTHER'S DAY

BUFFET BRUNCH MENU



BEVERAGES INCLUDED:

1 Complimentary Champagne, Mimosa or Bellini
Unlimited Coffee, Tea, Soda, Juices & Iced Tea

BRUNCH BUFFET

Sliced Flat Iron Steak | GF
Cabernet-Bordelaise Sauce

Brown Sugar Country Ham | GF
Bourbon-Thyme Mustard

Grilled + Roasted Vegetable Platter | GF

Mini Buttermilk Biscuit Sliders
Ham | Egg | Cheddar Cheese

Belgium Waffles & Brioche French Toast
Strawberries | Vanilla Whipped Cream

3 Cheese Mac + Cheese

Yukon Potato Home Fries | GF

Scrambled Eggs | GF

Apple Smoked Bacon | GF

Maple Glazed Breakfast Sausage | GF

Crispy Freebird Chicken Fingers
French Fries

Mini Slider Burgers
Cognac Caramelized Onion | Cheddar + American | 32 Sauce

**Mini NY Bagels | Assorted Pound Cake
Danish | Croissant | Mini Pastries**
Smoked Salmon Cream Cheese | Chive Cream Cheese
Strawberry + Apricot Jam

Spring Crudité | Rosemary Ranch | GF
Asparagus | Baby Carrots | Heirloom Cherry Tomato

House Made Granola Bar | Strawberry Yogurt | GF
Blueberries | Toasted Almonds | Sliced Bananas

Peel Your Own Shrimp | GF
Lemons | Cocktail Sauce

Baby Gem Lettuce Caesar Salad | GF
Parmesan | French Radish | Avocado Green Goddess Dressing

Red Quinoa + Spring Vegetable Salad | GF
Sweet Peas | Carrot | Preserved Lemon Vinaigrette

Artisanal Cheese Board + Seasonal Fruit Platter

Herb Crusted Faroe Island Salmon | GF
Dijon Mustard | Chardonnay - Lemon Sauce

**Cast Iron Roasted Chicken Rosemary
Blistered Tomatoes | GF**
Ricotta Ravioli | Basil Pesto | Pecorino Romano | Lemon
Roasted Garlic | White Wine

Roasted Honey Peach Cobbler | GF
Cinnamon | Brown Butter

DESSERTS

**Mixed Berries +
Vanilla Bean Chantilly**

Assorted Cookies + Mini Sweets
Cinnamon Sugared Doughnut Holes
Chocolate + Salted Caramel Sauce

SAM'S RESTAURANT or HATHAWAY HALL | BUFFET

Reservations required **914.949.0978** \$20 per person deposit

Adults - **\$69.95** | Children (Ages 5-12) - **\$39.95** | 4 & Under - **\$14.95**