



## Mother's Day Brunch

### CHEF ATTENDED STATIONS

fresh made omelets with a selection of your favorite toppings  
coffee BBQ rubbed N.Y. strip loin with natural jus, horseradish cream

### BREAKFAST CLASSICS

roasted maple sausage links and crispy cherrywood bacon  
praline French toast with butter pecan glaze  
traditional eggs benedict - fresh English muffin, Canadian bacon, chive hollandaise  
parfait creation station - vanilla Greek yogurt, homemade granola, fresh berries, dried cherries

### GARDE MANGER

roasted cauliflower soup – parmesan, truffle, parsley crème fraiche  
fresh fruit and berry display  
spring green and romaine salad bar, focaccia croutons, fresh vegetables, cheeses, and assorted dressings  
smoked salmon display - diced hard-boiled eggs, capers, minced onion  
fresh baked rolls and artisan breads

### ENTREES & SIDES

blackened mahi mahi – fire roasted poblano, pineapple and corn relish  
chargrilled chicken – wild mushroom and ramp marsala demi  
Mediterranean style cous cous  
garlic and golden potato mash  
lemon oil roasted asparagus and fresh truffle honey carrots

### DESSERT STATION

selection of spring themed desserts

