

# Happy Mothers Day

Brunch 2019



House Smoked Atlantic Salmon with Cucumber Tomato Caper Relish and Dill Cream

Fresh Cut Fruit Display

Caesar Salad and Baby Greens Salad

Ancient Grains Salad with Olives, Chickpeas, Artichokes, Sundried Tomatoes and Herb Vinaigrette (v)

Mozzarella and Tomato Caprese Salad with Basil Pesto

Classic Egg Benedict, Eggs Chesapeake, and Eggs Florentine

Omelets Made to Order with an Assortment of Ingredients to Choose From Including Crab Meat, Fresh Vegetables and Assorted Meats and Cheeses

Waffles and Gourmet Topping Bar with Cinnamon Apples, Blueberry Syrup, Maple Syrup, Chocolate Syrup, Chocolate Chips, Candied Bacon, and Toasted Coconut

Apple Cider Bacon and Link Sausage

Catch of the Day Salmon with Mango Salsa and Cilantro Cream Sauce

Slow Cooked Green Beans (v)

Southern Fried Chicken

Three Cheese Baked Macaroni and Cheese

Chef Carved Prime Rib with Bordelaise Sauce

Roasted Garlic Whipped Potatoes

Smoked Ham with Brown Sugar Mustard Glaze

Maple Roasted Sweet Potato Hash (v)

Assorted Rolls and Butter

Crème Brûlée, Cheesecake, Lemon Bars, Cookies, and more!

Adults \$49.95, Children 5- 10 years old \$15.00

Sunday May 12<sup>th</sup> 11:00 am- 5:00 pm