



**Mother's Day Brunch**  
May 12, 2019

**Starters and Salads**

Truffled Cauliflower Bisque  
Sausage and Lentil Soup

Baby Field Greens Salad of Cucumber, Julienne Carrots, Grape Tomatoes and  
Toasted Almonds with Balsamic Vinaigrette or Buttermilk Ranch

Spinach with Walnuts, Blueberries and Blue Cheese with Orange-Dijon Vinaigrette

Arugula with Strawberries, Goat Cheese, Pumpkin Seeds with Mixed Berry Vinaigrette

Mediterranean Couscous with Cucumber, Tomato, Red Onion and Cumin

Fruit and Cheese Display to include Cantaloupe, Honeydew, Pineapple and Seasonal  
Fruit with Artisan Cheeses and Crostini

Court Bouillon Poached Shrimp Cocktail with Horseradish Cocktail Sauce and Lemons

**Seasonal Side Dishes**

Roasted Cauliflower with Cashew Cream

Squash, Zucchini and Carrot Sauté with Mixed Herbs

Green Beans Amandine with Roasted Red Peppers

Cavatappi Pasta and Three-Cheese Sauce

Succotash with Lima Beans, Corn and Roasted Red Pepper

Mashed Potato Bar: Idaho and Sweet Potatoes; Choose from a variety of toppings

**Favorite Brunch Items**

Season's Omelet Station with a Selection of Meats, Cheeses and Seasonal Vegetables

Creamy Bread Pudding with Rum-Raisin Sauce

Herbed Soft Scrambled Eggs

Stone - Ground Grits with Cheddar Cheese

Applewood - Smoked Bacon, Sausage Patties, Buttermilk Biscuits

**Entrées**

Herb-Crusted Roast Chicken Breast with Lemon-Garlic Sauce and Crisped Prosciutto

Citrus-Teriyaki Glazed Salmon with Pickled Ginger

Cajun Spiced Pork Loin with Bacon Jam and Dried Fruit Chutney

**Carving Station**

Sea Salt and Herb-Crusted New York Strip  
Carved to order and Served with Horseradish Cream Sauce and Au Jus

**Desserts**

Chef's Selection of Seasonal Desserts and Tempting Pastries

*\$48 per person*

*\$24 Children 6-11 / 5 and under free*

*10% senior discount*

*For reservations, please call (828) 696-9094*