

Mother's Day Brunch 2010

Gourmet Salads

Grilled Vegetable Salad
Lobster and Crab Salad with Lemon Aioli
Ciliegine Mozzarella and Pear Tomato Salad with Fresh Basil and Balsamic Glaze
Mixed Garden Salad with Assorted Condiments and Dressings

Breakfast Station

Gourmet Omelet's made to order
Belgian Waffles
Bacon and Sausage

Fruit, Bread, and Cheese Montage

Imported and Domestic Cheeses, Gourmet Breads and Lavosh

Seafood Station

Peel and Eat Shrimp
Greenlip Mussels
Steamed Littleneck Clams
Blackened Salmon with Traditional Accompaniments

Carving Station

Leg of Lamb with Mint Glaze
Roasted New York Striploin with Green Peppercorn Sauce

Hot Entrées

Chicken Marsala
Crab Stuffed Flounder with Lobster Buerre Blanc
Pan Seared Pork Medallions with Apple Cider Glaze
Quiche Florentine with Alfredo Sauce
Boursin Cheese Au Gratin Potatoes
Fresh Asparagus with Hollandaise Sauce
Green Beans with Pancetta and Balsamic Glaze
Basmati Rice

Dessert Station

Warm Bread Pudding with Bourbon Sauce, Fruit Cobbler, Chocolate Mousse, Crème Brulee, Assorted Seasonal Cakes and Pies. Build your own Sundaes Bar with Hot Fudge, Whipped Cream, Nuts, Cherries, Sprinkles, and Other Assorted Goodies.

Adults \$39.95 per Person
Children 6 thru 12 \$18.95 per Person
Children 5 and under Free

Seatings available from 12pm-3pm
Call 706-379-4617 for Reservations