

Mother's Day Brunch 2012

Gourmet Salads

Lobster and Crab Salad with Lemon Aioli
Artichokes and Roasted Red Peppers with Feta Cheese and Fresh Basil Vinaigrette
Cinnamon Poached Pears and Radicchio with Blue Cheese and Smoked Bacon
Mixed Garden Salad with Assorted Condiments and Dressings

Breakfast Station

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
Oysters on the Half Shell
Blackened Salmon with Traditional Accompaniments

Carving Station

Roasted New York Striploin with Green Peppercorn Sauce
Baked Virginia Ham with Brown Sugar and Clove Glaze

Hot Entrées

Grilled Breast of Chicken with Boursin Cream
Roasted Pork Loin with Stone Ground Mustard Sauce
Blackened Catfish with Lobster Butter Sauce
Lyonnnaise Potatoes
Basmati Rice
Medley of Fresh Seasonal Vegetables

Dessert Station

Warm Bread Pudding with Bourbon Sauce, Fruit Cobbler, Chocolate Mousse,
Carmel Flan, Array of Cakes and Pies.
Build your own Sundae Bar with Fudge, Carmel Whipped Cream, Nuts, Cherries and
Sprinkles

Adults \$39.95 per Person
Children 6 thru 12 \$19.95 per Person
Children 5 and under Free

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