

Mother's Day Brunch 2019

Gourmet Salads and Pantry Offerings

*Marinated Vegetable Salad with White Balsamic Dressing
Spring Caesar Salad with Fresh Peas, Asparagus, Aged Parmesan
Antipasti Salad with Cured Meats, Pickled Vegetables, Aged Feta
Garden Salad with Assorted Condiments and Dressings
Imported and Domestic Cheeses, Heritage Crackers*

Breakfast Station

*Omelets made to order
Belgian Waffles
Bacon and Sausage*

Seafood Station

*Seafood Salad
Peel and Eat Shrimp
Oysters on the Half Shell
House Smoked Salmon with Traditional Accompaniments*

Carving Station

*Roasted Beef Strip Loin with Garlic and Herbs
Orange Blossom Honey Baked Ham*

Hot Entrées

*Grilled Chicken Breast with Jalapeño Mint Glaze
Roasted Pork Loin with Sundried Tomato Butter
Broiled Atlantic Salmon with Dijon and Goat Cheese
Golden Yukon Potato Casserole with Shiitake Mushrooms
Steamed Green Beans with Caramelized Onions and Baby Carrots
Medley of Fresh Seasonal Vegetables*

Dessert Station

*Warm Bread Pudding with Bourbon Sauce,
Fruit Crisp with Vanilla Bean Ice Cream, Chocolate Mousse,
Assorted Cakes and Pies
Build your own Ice Cream Sundae with Fudge, Whipped Cream, Nuts,
Cherries and Sprinkles*

Adults \$41.95

Children 6 thru 12 \$19.95

Children 5 and under \$7.95

***Seating's available from 11:30am - 3pm
Call 706-379-4617 for Reservations***