Sunday, May 12th 2019 Mother's Day Brunch

Cold Buffet

Artisanal Cheese and Charcuterie [GF] ornichons | Grapes | Nuts and Artisan Breads

Organic Mixed Greens [GF] Caesar Salad

Faro & Grilled Asparagus Salad [GF] French Bean & Fingerling Potato Salad

Figs and Speck

Heirloom Beets, Goat Cheese & Arugula Greek Salad with Feta & Quinoa

On-the-Vine Tomato & Mozzarella

Fresh Basil | Balsamic Reduction

Hummus and Baba Ghanoush Cerignola Olives and Pita Chips

Green Vineland Asparagus Salad

Faro & Mushroom Salad

Tricolor Salad

Pasta Salad

Pecorino

Assorted Breakfast Breads | Bagels Braided Brioche | Croissants & Rolls Whipped Butter | Cream Cheese & Jelly

<u> Granola Bar</u>

Fiddlers Granola | Organic Yogurt Nuts | Bananas | Dried Fruit Fresh Fruit Display Yogurt Mint Dip Acai Bowls and Fruit [GF]

<u> Hot Breakfast Buffet</u>

Eggs Benedict | Scrambled Eggs Corn Flake-Crusted French Toast Sticks Pancakes | Waffles Breakfast Sausage [GF] Applewood Smoked Bacon [GF] **Home Fries**

Soup Station

Potato Leek Soup [GF] Chicken Noodle Soup [GF]

Omelet Station

Eggbeaters | Egg White | Whole Eggs Made to Order with Choice of:

Pine Island Onions | Bell Peppers Mushrooms | Green Asparagus | Broccoli Ham | Bacon | Sausage Vermont Cheddar | Aged Swiss

Kids Station

Vegetable Crudité with Ranch Dressing Chicken Fingers | French Fries | Fish Sticks Mac'n Cheese | Mozzarella Sticks

Seafood Station

Jumbo Shrimp Cocktail Smoked Salmon Station with:

Salmon Display Oysters on the Half Shell Chilled Yellow Fin Tuna Soy Sesame Vinaigrette Cocktail Sauce Mignonette Sauce Lemon Wedges

<u> Kot Buffet</u>

Cheese Ravioli

Plum Tomato sauce

Zucchini Provencal

Seafood Marinara Polenta [GF]

Hill Farms Chicken "Florentine" [GF] Roasted Red Snapper [GF]

Green Asparagus, Tomato, Olives Fresh Herbs

Duroc Pork Tenderloin [GF] Braised Lamb Shanks [GF]

Carring Station

Slow Roasted Sterling Silver Prime Rib [GF]

Au Jus

Smoked Bone-in Ham [GF]

Honey Mustard

Auburn Turkey Breast

Turkey Gravy

Roasted Red Bliss Potatoes [GF]

Farmers Vegetable Medley [GF]

Whole Roasted Salmon [GF] Dill Cream

Dessert Station

Strawberry Paris-Brest [NF]

Vanilla Pastry Cream | Fresh Strawberry Chantilly

Strawberry Tiramisu [NF]

Strawberry Pavlova meringue [GF]

Strawberry Rhubarb Cobbler [NF]

Red Velvet Cake [NF]

White Chocolate Cheesecake Strawberry Tart

Strawberry Mousse [GF] [NF]

Chocolate Passion Fruit Chantilly

Hand Dipped Chocolate Strawberries [NF] [GF]

Assorted Spring Fresh Fruit Tart [NF]

Créme Caramel [GF]

Vanilla Créme Brûlée [GF] [NF]

Assorted Macarons [GF]

Assorted Fresh Baked Cookies

