



## MOTHER'S DAY BRUNCH

*Sunday May, 12th, 2024*

*72 adults | kids 29*

### SOUPS AND SALADS

#### Chicken & Wild Rice Soup

*herbed chicken, wild rice, cream, parmesan, wild mushrooms, green peas*

#### Pasta Salad

*cherry tomatoes, mozzarella, kalamata olives, red onion, parsley*

#### Build Your Own Salad

*local lettuce, variety of shaved and marinated vegetables, olives, toasted almonds, assorted dressings*

### CHARCUTERIE AND CHEESE DISPLAY

*chef's selection of cured meats and artisanal cheeses*

### MADE TO ORDER OMELETS

*bacon, ham, sausage, spinach, onions, peppers, assorted cheeses*

### ENTRÉES

#### Slow Roasted Prime Rib\*

*au jus, horseradish cream*

#### Seared Atlantic Salmon

*lemon risotto, brown butter glaze*

#### Chicken Fried Steak

*country gravy, yukon mashed potatoes*

#### Grandma's Meatloaf

*mushroom gravy, fried onions*

### SIDES

#### Fresh Fruit Platter

*yogurt, nuts, house-made granola*

#### Biscuits and Gravy

*homestyle sausage gravy*

#### Breakfast Potatoes

*yukon potatoes, peppers, onions, parsley*

#### Garlic Lemon Herb Roasted Vegetables

*Onions, zucchini, carrots, tomatoes, broccoli*

#### French Toast

*house-made banana maple syrup, fresh black berry compote, bavarian cream*

### MINI PASTRIES AND DESSERTS

#### Chocolate Goopy Butter Cake

*chocolate cake, chocolate cream cheese topping, whipped cream*

#### Cheesecake Mousse

*whipped no bake cheesecake, whipped cream, fresh berries*

#### Strawberry Cupcake

*strawberry cake, cream cheese frosting, macerated strawberries*

#### Coconut Cream Pie

*buttery sweet tart shell, coconut custard, whipped cream, toasted coconut*

\*Consuming raw or under cooked meat & eggs may increase your risk of food borne illness  
Menu items availability and pricing are subject to change with out notice.