

Mother's Day Buffet

In the Ballroom

Buffet Menu

Salads

Roasted Ruby Beet Salad, Wild Roquette, Praline Pecans, Local Fresh Goat Cheese, Citrus
Cucumber Salad, Jicama, Pickled Sweet Onion, Toy Box Tomatoes, Lemon
Compressed Strawberry & Spinach Salad, Aged Feta, Sunflower Seeds, Balsamic

Anti-Pasto

Bread Display - artisan breads, Crackers, Rolls
Cheese Display – Manchego, Cambozola Black Label, Brie, Dried Fruits, Nuts
Dried Meats – Serrano, Capicola, Dry Salami, Favored Mustards, Pickled veg

Chilled Soups – Watermelon and Tomato Gazpachos

Raw Bar

Raw Bar Shrimp Cocktail and Local Oysters, Cocktail Sauce, Mignonette, Remoulade, Lemon
Smoked Salmon, Potato, Crème Fraiche, Chive, Greens

Breakfast Station

Breakfast Pastries – Croissants, Muffins, Breakfast Breads
Assorted Fruit and Berries – Pineapple, Melons, Mixed Berries
Vanilla Yogurt Parfait – Granola, Berries, Local Honey

Omelets and Eggs Station: Cooked to order with choice of toppings

Applewood Bacon, Chicken Sausage
Thyme Roasted Young Potatoes
Roasted Vegetable Frittata
Scrambled eggs with Chives
French Toast, Fruit Compote, Whipped Cream

Carving Station

Herb Roasted Beef Tenderloin, Red Wine Sauce, Brussel Sprouts
Garlic & Rosemary Pork, Charred Onion Mashed Potato, Citrus Chimichurri

Main Buffet

Maine Lobster & Spring Vegetable Risotto
Honey Glazed Salmon, Brussel Sprouts, Pistachio Gremolata
Johnna Crab Crepes, Spicy Aioli, Crispy Onion
Roasted Chicken, Orzo, Spinach, Tomato, Onion
Roasted Rainbow Carrots
Haricot Verts, Crispy Prosciutto, Parmesan

Children's Buffet

Mixed Fruit Cup
Cinnamon French Toast Sticks, Maple Syrup
Small Pancakes, Maple Syrup
Cheese Pizza
Chicken Tenders, Tater Tots
Steamed Broccoli

Dessert Display

Tiramisu
Lemon-Raspberry Cupcakes
Assorted Macarons
Chocolate-Caramel Tarts
Strawberry Shortcake
Honey Financier
Vanilla Bean Cheesecake
Chocolate, PB & J Tart
Creamsicle Mousse
Lemon Panna Cotta