

Mother's Day Brunch

Sample Menu

Served Per Table

Assorted Breakfast pastries & Breads

Buffet in the Drawing Room

Salads

Roasted Beet Salad

Wild Roquette, Walnuts, Blue Cheese, Dijon Vinaigrette

Compressed Strawberry & Spinach Salad

Feta Cheese, Sunflower Seeds, Balsamic Dressing

Antipasto

Display of Artisanal New England Cheeses

Local Charcuterie

Prosciutto, Capicola, Dry Salami, Assorted Mustards, Pickled Vegetables

Raw Bar

Local Oysters, Little Neck Clams, Jumbo Shrimp Cocktail
Spicy Cocktail Sauce, Champagne Mignonette, Lemon

Breakfast Station

Assorted Fruit and Berries

Pineapple, Melons, Mixed Berries

Vanilla Yogurt Parfait

Granola, Berries, Pelloni Farm Preserves

Applewood Bacon, Chicken Apple Sausage

Crispy Home Fries

Scrambled Eggs with Chives

French Toast, Fruit Compote, Whipped Cream

Eggs Benedict Station

Poached Farmer's Cow Egg on a Toasted English Muffin

with your choice of:

Shaved Ham, Smoked Salmon, or Portabella Mushroom

Traditional Hollandaise Sauce or Bearnaise Sauce

Carving Station

Herb Roasted Beef Tenderloin, *Red Wine Sauce*

Garlic & Rosemary Pork Loin, *Citrus Chimichurri*

Mashed Potatoes

Buffet

Honey Glazed Salmon, Brussel Sprouts, Pistachio Gremolata,

Braised Chicken Breast, Asperagus, Lemon Thyme Jus,

Cavtelli Pasta, Spinach, Tomato, Onion,

Roasted Rainbow Carrots,

Haricot Verts, Crispy Prosciutto, Parmesan

Children's Buffet

Silver Dollar Chocolate Chip Pancakes, Maple Syrup

Chicken Tenders, Tater Tots

Steamed Broccoli

Desserts Served Per Table:

Chocolate Profiteroles

Strawberry Cheesecake

Chocolate Mousse Cake

Red Velvet Cake Pops

Macarons