

# Mother's Day Buffett in Seaside Ballroom

Sunday, May 12, 2024

# SALADS

Pickled Beet, Orange Segment, Candied Walnuts, Shaved Fennel Citrus Vinaigrette Mixed Greens Salad with Shaved Vegetables Roasted Tomatoes, White Balsamic Vinaigrette Caprese Salad Mozzarella, Heirloom Tomato, Arugula, Balsamic Reduction Quinoa Salad Cranberries, Green Beans, Feta Cheese, Champagne Vinaigrette

## **CHEESE & CHARCUTERIE**

Assorted Cheeses, Cured Meats, Pickled Vegetables, Nuts, Crackers, Marinated Olives, Cornichons, Honeycomb

# CRUDITÉ DISPLAY

Celery, Carrot, Tomato, Broccoli, Red Pepper, Cauliflower, Radish Peppercorn Ranch, Hummus, Blue Cheese Dip

## SEASONAL FRUIT DISPLAY

Berries, Honeydew, Cantaloupe, Pineapple

#### **RAW BAR**

Lemon Poached Shrimp Cocktail, Watch Hill Oysters, Littleneck Clams, Cocktail Sauce, Raspberry Champagne Mignonette, Horseradish, Freshly Sliced Lemon

## **BREAKFAST STATION**

Omelets and Eggs Made to Order with Assorted Toppings Tomato, Onions, Peppers, Spinach, Scallions, Mushrooms, Cheddar Cheese, Feta, Chorizo, Sausage, Bacon

# HOT ENTRÉES

Smoked Maple-Glazed Bacon Chicken Apple Sausage Pepper and Onion Breakfast Potatoes Scrambled Eggs Creamy Au Gratin Potatoes Honey Butter and Saffron Carrots with Feta Garlic Green Beans *Sliced Almonds, Fried Shallots* Honey Roasted Seared Salmon Murray's Chicken with Chorizo *Roasted Red Pepper, Artichoke* Shrimp Scampi *Linguini Pasta, White Wine Lemon Sauce* Penne Bolognaise with Soupy

## **CARVING STATION**

Sliced Beef Tenderloin Shallot Demi-Glace, Horseradish Cream Garlic and Herb Roasted Porchetta Chimichurri and Kalamata Aioli

#### DESSERT

Opera Cake Chocolate Cheesecake Caledonia Honey Crème Red Velvet Whoopie Pies Vegan Chocolate Cupcakes Assorted Cookies Fruit Tart Strawberry Mousse Verrine Tiramisu Chocolate Dipped Strawberries