

Mother's Day Brunch

Sunday, May 14, 2023

From the Bakery

Selection of Freshly Baked Breakfast Breads and Pastries, accompanied with Whipped Cream Cheese, Butter and Preserves

Classic Breakfast

Made to Order Omelets, Eggs Benedict, Cinnamon Raisin French Toast, Frittata with Roasted Pepper, Goat Cheese & Spinach Applewood Smoked Bacon

Lunch

Seared Salmon

stuffed with Artichoke and Spinach

Chicken Saltimbocca

Topped with Prosciutto and Provolone

Ricotta Cavatelli

with Broccoli Rabe, Roasted Pepper & Pesto

Honey Roasted Carrots

Grilled Asparagus

with Lemon Butter

Rustic Neapolitan Display

Featuring Roasted Vegetables, Marinated Olives, Artichokes, Roasted Peppers, Italian Meats, Cheeses & Crusty Breads

From the Sea

Display of Smoked Atlantic Salmon with Classic Garnishes

Shrimp Cocktail Display

with Bloody Mary Cocktail Sauce

Chef Carvery

Slow Cooked Pit Ham

with Brown Sugar and Pineapple Glaze

Sirloin of Beef

with a Red Wine Demi-Glaze and Sauce Bearnaise

Finishing Touches

Assorted Mini Pastries, Tarts, Mousse, Cakes, Parfaits and a Fresh Fruit Platter

Adults \$49.00. Children (Age 5-12) \$19.95. Children 4 and under are complimentary

Seating times between 11:00-2:00 pm

Reservations are Required through Eventbrite