

# 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*