



Mother's Day Brunch

Sunday May 11, 2008

10:30am – 2:30pm

Soup

Porcini Brodo
Vegetable Beef Barley Soup

Fresh Fruit Display

Seasonal Fruit

Salads

Plum Tomato and Baby Mozzarella Salad with Basil Chiffonade
Grilled Spring Vegetables with Balsamic Dressing
Mediterranean Orzo Salad
A' la Jardineire Salad
Baby Green Salad with choice of dressing

Decorated Trays

Elaborate Station with Smoked Meats and Various Seafood's, with Condiments
Selection of Breads, Rolls, Muffins, Croissants, Bagels and Danish

Hot Items

Cinnamon Raisin Swirl French Toast with Maple Syrup
Maple Wood Smoked Bacon and Sausage
Green Apple BBQ painted Pork Loin
Baked Atlantic Salmon with Tomato Caper Buerre Blanc
Marinated Chicken Breast with Mango Salsa

Accompaniments

Made to order Omelets
Selection of Pastas with Choice of Three Sauces

Carving Station

Black Sesame Seed Ahi Tuna Loin with house made Ponzu Sauce
Slow Roasted Leg of Lamb with Minted Pear Chutney
Naturally raised Rib of Beef Au Jus

Dessert Station

Mother's Day Dessert Display

\$31.95 per person with complimentary Mimosa
\$12.95 12 and Under
6 and under free