

# MOTHER'S DAY BUFFET

Sunday, May 14 | 11am-6pm

*\$75 for adults, \$35 for children under 12 - tax & gratuity additional*

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## *International Cheese & Fruit Display*

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assorted international cheeses decorated with sliced seasonal fruits,  
assorted crackers & breads

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## *Baked Goods & Pastries*

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a lavish display of freshly baked muffins, croissants, scones & danishes

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## *Mediterranean & Antipasti Station*

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cous cous, grilled & marinated vegetables, hummus, feta cheese, assorted olives,  
dolmas, cured meats, aged provolone, ricotta salata, mozzarella & tomato salad,  
flat breads & focaccias

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## *Salads*

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traditional caesar salad, three bean salad (*roasted beets, orange segments,  
crumbled goat cheese, balsamic vinaigrette*), mesclun salad (*cherry tomato,  
endive, sherry vinaigrette*)

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## *Breakfast Station*

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fresh made omelets with an assortment of fillings (*cheese, mushrooms, peppers, salsa,  
tomatoes, onions, & more*), belgium waffles with berry compote, challah french toast  
with apples & vermont maple syrup, hash browns, bacon, sausage

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## *Mashed Potato Bar*

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smoked salmon, basil puree, caramelized onions, pulled short ribs,  
corn, blue cheese, goat cheese

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## *Pasta Station*

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orecchiette, penne, alfredo, vodka, pesto, garlic & oil with assorted accruements

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## *Seafood Stations*

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herb crusted salmon, lemon scented mashed, beurre blanc, pan seared red bronzino  
with wild rice, corn & leeks, pei mussels, white wine, garlic & herbs, paella with shrimp,  
clams, scallops, & chorizo

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## *Carving Stations*

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vermont turkey with cranberry chutney, rosemary rubbed leg of lamb,  
maple glazed ham, steamship round of beef,  
roasted potatoes & chef's choice of vegetables

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## *Children's Station*

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chicken fingers, french fries, mac & cheese

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## *Dessert*

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assortment of pies, pastries, cookies, candy & cakes  
coffee & tea

**Executive Chef Nick Paller**