

# Mother's Day 2018

## brunch buffet

### BAKERY DISPLAY

*Bakers Selection of Sweet and Savory Breakfast Pastries  
Our Pastry Chefs Assortment of Homemade Cakes, Flans, Mousses, Custards,  
Tartlets, Individual & Celiac Friendly Desserts*

### CHILLED ARRANGEMENTS

*California Field Greens with our Signature Dressings  
Traditional Caesar Salad  
Chefs Selection of Four Composed Salads  
Raw Vegetable Crudités with Herbed Crème Dip  
Chefs Antipasti Display  
European Charcuterie Platter  
Import & Domestic Cheese Board with Crackers  
Fresh Sliced Seasonal Fruit & Berries  
Selection of Smoked and Cured Fish  
Shellfish Display featuring Crab Legs, Poached Shrimp, Mussels & Clams*

### HOT ENTRÉES

*Roast Prime Rib of Beef au Jus  
Pork Loin with Balsamic Braised Red Cabbage (GF)  
Chicken Breast Provençale (GF)  
Icelandic Cod with Swiss Chard (GF)  
Penne Primavera (V)*

*Chef's Design Your Own Omelette Station  
Traditional Eggs Benedict & Florentine Style Eggs Benedict, Sauce Hollandaise  
Soft Scrambled Eggs & Potato Panfrys  
Strip Bacon, and Traditional Pork Sausages  
Banana Bread French Toast with Quebec Maple Syrup & Churned Butter*

### INCLUDES

*100% Arabica Regular & Decaffeinated Coffee  
Mighty Leaf Artisan Herbal Teas  
Fresh Fruit Juices*