

# Mother's Day 2017

## brunch buffet



### INCLUDES

Fresh pressed orange, apple or grapefruit juices  
City roast and decaffeinated coffee  
An assortment of black and herbal teas

### BAKERY DISPLAY

Mini Assorted Danishes, Cinnamon Raisin Rolls  
Almond Poppy Seed Muffins, Assorted Bismarcks  
Gluten-Free Buttermilk Biscuits\*, Gluten-Free Lemon Scones\*

### CHILLED ARRANGEMENTS

Mixed Baby Greens with Signature House Dressings\*  
Caesar Salad with Anchovy Dressing, Shaved Parmigiano-Reggiano  
Chef's Choice of Four Signature Composed Salads  
Vegetable Crudit  Display with a Creamy Herbed Buttermilk Dip\*  
European Charcuterie Board with Pickles & Mustards  
Baked Salmon & Smoked Fish Display with Traditional Condiments\*  
Scandinavian Gravlox, Baked Whole Salmon and Maple Candied Salmon  
Seafood Display featuring Shrimp Cocktail, Crab Legs, Lobster Claws, Clams & Mussels  
Chef's Asian Display featuring Shrimp Salad Rolls, Maki & Nigiri Sushi Rolls and Sashimi  
Baked Brie Cheese Wheel, Phyllo Pastry, Mixed Berry Compote, Toasted Nuts  
A Selection of Hors D'Oeuvres – Devilled Eggs, Sausage Rolls, Wild Game Terrines

### CHEF ATTENDED CARVERY

Carved Glazed Clove Studded Ham, Marmalade Sauce\*

### BRUNCH ENTR ES

Bavarian Sauerbraten with Braised Red Cabbage & Gingersnap Demi-Glace  
Seafood Crepes Mornay with Asparagus Tips and Rocket Greens  
Chef's Design Your Own Omelet Station\*  
Traditional Peameal Bacon & Smoked Salmon Benedicts, Classic Hollandaise  
Scrambled Eggs with Chives\*, Roast Potatoes O'Brien with Peppers & Caramelized Onions  
Hickory Smoked Bacon\* & Breakfast Sausages  
French Toast and Buttermilk Pancake Station with Assorted Toppings

### SWEET ENDINGS

Our pastry shop's selection of seasonally-inspired pastries, cakes, custards and flans to include:  
German Bienenstich Honey-Almond Cake, Austrian Sachertorte  
Coffee Cr me Brul e\*, Chocolate Dipped Strawberries\*  
Red Velvet Cupcakes with Cream Cheese Frosting, Fresh Fruit Tartlets  
Our Pastry Shop's Selections of Themed Confections\*  
Imported & Domestic Cheese Board with Crackers & House Preserves\*  
An Arrangement of Fresh Sliced Seasonal Fruit & Berries\*

#### \* Gluten free options

Menu subject to change based on availability of ingredients