

Mother's Day 2017

dinner buffet



INCLUDES

City roast and decaffeinated coffee
An assortment of black and herbal teas

BAKERY DISPLAY

An Assortment of Cocktail Rolls, Wheat-Free Artisan Bread*
Sausage Rolls, Mini Quiches
Wild Mushroom Pizza, Margherita Pizza

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 Angus Prime Rib of Beef, Cabernet Rosemary Jus & Yorkshire Puddings*

HOT ENTR ES

Bavarian Sauerbraten with Braised Red Cabbage & Gingersnap Demi-Glace
Glazed Clove Studded Ham, Marmalade Sauce*
Seafood Thermidor with Brandy and Gruyere
Roast Turkey with Savory-Apple Stuffing, Sage Pan Gravy and Cranberry Compote
Mashed Potatoes with Cream & Chives
Bouquetiere of Baby Spring Vegetables*

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