



Mother's Day Dinner 2019

*California Field Greens with our Signature Dressings
Traditional Caesar Salad
Chefs Selection of Four Composed Salads*

*Raw Vegetable Crudités with Herbed Crème Dip
Local and European Charcuterie Platter with Gourmet Mustards
Chefs Selection of Hors d'oeuvres*

*Import & Domestic Cheese Board with Crackers
Fresh Sliced Seasonal Fruit & Berries
Selection of Poached, Smoked and Cured Fish
Shellfish Display featuring Crab Legs, Poached Shrimp*

Carved Prime Rib of Beef Pan Au Jus (GF)

*Yorkshire pudding
Honey Dijon Masala Glazed Pork Loin (GF)
Grilled Chicken Breast with Sundried Tomato Compound Butter (GF)
Coquille St Jacques
Spring Lamb with Peppercorn Sauce
Cheese Tortellini with Bruschetta
Whipped Potato (GF)
Spring Vegetables (GF)*

*Artisan Rolls and Breads
Our Pastry Chefs Assortment of Homemade Cakes, Flans, Mousses, Custards, Warm Dessert,
Tartlets, Individual & Celiac Friendly Desserts*

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