

# Mother's Day Menu



## PLATTERS & DISPLAYS

SEAFOOD DISPLAY

ANTIPASTI DISPLAY

FRESH TOMATO & MOZZARELLA DISPLAY

ARTISAN CHEESE DISPLAY

SEASONAL FRUIT DISPLAY

BREAKFAST PASTRY BASKET

CLASSIC CAESAR SALAD

STRAWBERRY & GOAT CHEESE

WATERCRESS & ANCIENT GRAIN SALAD

## CHEF ATTENDED CARVERY

ROASTED PRIME RIB OF BEEF

LEG OF LAMB

ROASTED FILET OF CREATIVE KING SALMON

CHEF ATTENDED OMELET STATION

(HAM, BACON, CHICKEN APPLE SAUSAGE, BAY SHRIMP, TOFU, BELL PEPPERS, JALAPENO, ONIONS, SPINACH, CHERRY TOMATOES, SUMMER SQUASH, ROASTED FORAGED MUSHROOMS, ASPARAGUS, CHIVES, MIXED HERBS, CHEDDAR, SWISS, MONTEREY JACK CHEESES, PICO DE GALLO, GUACAMOLE, SOUR CREAM, CAGE FREE EGGS, EGG WHITES.)

## THE BUFFET

**EGGS BENEDICT** – POACHED CAGE FREE EGGS, CARVER HAM, ENGLISH MUFFINS, HOLLANDAISE

**FRENCH TOAST** – ORANGE & VANILLA BEAN SCENTED EGG DIPPED BRIOCHE, WARM MAPLE SYRUP, MACERATED STRAWBERRIES, CHANTILLY CREAM

**CHEESE BLINTZ** – STRAWBERRY PRESERVES, POWDERED SUGAR

**TILLAMOOK CHEDDAR SCRAMBLED EGGS** – CHIVES

**BREAKFAST POTATOES** – ITALIAN PARSLEY, THYME, PEPPERS, ONIONS

**PEPPERED BACON**

**CHICKEN APPLE SAUSAGE**

**APRICOT GLAZED ROAST LOIN OF PORK** – APRICOT GASTRIQUE

**SEASONAL VEGETABLE MEDLEY** – GRILLED ASPARAGUS, RAINBOW CARROTS, ROASTED CAULIFLOWER

**BROWN RICE WITH ALMONDS** – EXTRA VIRGIN

## SOMETHING SWEET

ASSORTED MINIATURE DESSERTS, MINIATURE CHOCOLATE MOUSSE, MIXED BERRY PANNA COTTA, STRAWBERRY SHORTCAKE SHOOTERS, MINIATURE CUPCAKES, TRUFFLES, ASSORTED VEGAN BARS & TEA COOKIE

