Mother's Day Buffet 2018

11am -3pm

First Course/Starters:

- House Smoked Salmon Display
- Summer Green Salad with Grilled Herb Vegetables and assorted dressings
- Grilled asparagus with lemon
- Local cheese display with flat bread
- Fresh fruit display with chocolate dipped berries
- Assorted morning pastries
- Assorted fruit juices
- Coffee, hot tea, water, iced tea and soda

Action Stations with attendants

- Carved prime rib with horseradish au jus
- Herb smoked pork loin

Hot Entrees

- Brioche French toast with syrup trio
- Bacon
- Sausage
- Pan Seared Lime and molasses chicken
- Porter infused tenderloin tips with egg pasta
- Garlic and Rosemary Roasted potatoes
- Seasonal vegetables
- Baked cheese tortellini with four cheese cream tomato sauce and parm

Omelet Station

Dessert

- Mini assorted cheesecake
- Warm cookies
- Broken apple struddle
- Chocolate mousse pretzel brownie
- Lemon tiramisu

Pricing

- 34 per quest
- 12 for children 10 and under
- No charge for children 4 and under