



Mother's Day Brunch

May 14th , 2023

CHEESE & ANTIPASTI

Brie, Smoked Gouda, Manchego, Aged Cheddar
Smoked Salmon, Fig Marmalade, Spiced Nuts, Fresh Fruits, Berries, Lavash
Prosciutto, Salami, Chorizo, Pepperoncini, Artichoke, Roasted Peppers, Marinated Olives
Sundried Tomatoes, Artisanal Breads, Bagel Chips

SEAFOOD BAR

Narraganset Oysters, Little Neck Clams, Ceviche, Chilled Shrimp,
Mignonette, Cocktail Sauce, Red Onion, Capers, Lemon Wedges

FROM THE BAKERY

Mini Muffins, Breakfast Breads, Danish Pastries
Fruit Preserve, Cream Cheese, Whipped Butter

CHEF ATTENDED OMELETS STATION

Cage Free Eggs & Omelets
To Include: Black Forest Ham, Applewood Bacon, Pork Sausage, Jonah Crab, Spinach, Mushrooms,
Bell Peppers, Onions, Roasted Tomatoes, Cheddar Jack, Swiss, Feta

COMPOSED SALADS & SOUP

Red Oak, Frisee Salad
Kale Caesar Salad
Spring Vegetable Salad, Marinated Tomatoes
Farro & Quinoa Salad
Scallop & Roasted Corn Chowder

CARVING AND SUCH

Roast Prime of Beef, Merlot Jus, Horseradish Cream
Sage Roasted Turkey, Pan Gravy, Cranberry Sauce

BELLEVUE BUFFET

Roasted Spring Vegetable Quiche
House Spiced Maine Potatoes
Grilled Sword Fish with Braised Fennel
Italian Couscous, Haricot Verts, Black Garlic Butter
Applewood Smoked Bacon
Pork & Chicken Sausages

DESSERT

Carrot Cake, Chocolate Cake, Cheesecake, Fruit Tarts, Tiramisu, Cake Pops, Assorted Cookies

CHILDREN'S BUFFET

Scrambled Eggs, Mini Waffles, Tater Tots, Chicken Tenders, Mac n Cheese

Adults - \$89pp

Children 3 – 12 - \$29pp

Includes coffee, tea and juice

Excludes tax and Service Charge