



MOTHER'S DAY BRUNCH

MAY 12, 2024, 10 AM – 4 PM

\$65 PER ADULT, CHILDREN 6 – 12 \$32.50

& CHILDREN 5 AND UNDER ARE FREE.

LIVE MUSIC: 11 AM – 2 PM MARILLA LIPKER GONZALEZ TRIO WITH RICK

HOYT AND DAVE GOLDSTEIN (VOCALS, GUITAR, BASS)

& 2 – 4 PM PIANO BY STEVE CURRY

INCLUDES A MOCKTAIL OR MIMOSA FOR EACH MOM & COFFEE OR TEA.

ITALIAN MEATS AND CHEESES

24-MONTH AGED PROSCIUTTO DI PARMA, PANCETTA AND A VARIETY OF CURED MEATS

SELECTION OF HOME PRODUCED DAIRY AND CHEESE.

SPANISH TOAST

CARVING STATION

PRIME RIB AU JUS

PORCHETTA

OMELET STATION

TOMATOES, MUSHROOMS, SPINACH, ONIONS, HAM, SAUSAGE, BACON & CHEDDAR

PASTA CORNER

CHEESE STUFFED TORTELLINI WITH A WHITE WINE GUANCIALE CREAM SAUCE

SOUP & SALADS

GRILLED CALAMARI TOSSED IN CHIMICHURRI WITH SLOW ROASTED TOMATOES AND CRISPY
CHICK PEAS

CHILLED SOUP SHOOTERS – VICHYSOISE, MELON & BASIL, GAZPACHO, SMOKED GOUDA &
TOMATO BISQUE

WEDGE SALAD – YOUNG ICEBERG, GORGONZOLA, TOMATO, PANCETTA & GREEN GODDESS
DRESSING

BEANS & GREENS – BRAISED HEARTY GREENS IN A RICH BROTH WITH BEANS AND SCHRADER
FARMS ITALIAN SAUSAGE.

SEASONAL GRILLED VEGETABLES MARINATED IN HARISSA HONEY.

BREAKFAST CORNER

BANANA FOSTERS PANCAKE

SCHRADER FARMS BACON AND BREAKFAST SAUSAGE

NUTELLA AND MASCARPONE STUFFED CREPES

ROSEMARY ROASTED POTATOES.

BRUSCHETTA BAR

TAPENADE, HUMMUS, SPICY PEPPER RELISH, MOZZARELLA PEARLS, ROASTED GARLIC,
PEPPERONCINI'S, ROASTED RED BELL PEPPER RELISH, CROSTINI.

DESERTS AND SWEETS

CHOCOLATE DECADENCE

RASPBERRY TIRAMISU

CARROT CAKE

FRUIT TART

HONEY & PEANUT BUTTER BLONDIES

FRENCH MACARONS

A VARIETY OF PASTRIES AND HOUSE MADE BREADS.