

mother's day brunch

Emerald Ballroom — Sunday, May 9th 2021 10:00am – 3:30pm



— cold stations —

Artisanal Cheese — Traditional Accompaniments, Featuring 5 Spoke Creamery

Seasonal Fruit — Honey Infused Yogurt Dip + Lavender

Baby Spinach Salad — Goat Cheese, Strawberry, Pistachio, Poppy Seed Vinaigrette

Root Vegetable Caesar Salad — White Anchovy, Crispy Breadcrumbs

Vegetable Lo Mein — Kimchi Vinaigrette, Edamame

Arugula + Frissé Salad

— freshly baked —

Whipped Butter, Flavored Cream Cheese + Jams

Breakfast Breads | Pound Cakes | Bagels | Chocolate Croissants | Country Biscuits

— seafood station —

Cocktail Sauce, Mignonette Sauce + Lemon Wedges

Shrimp Cocktail | Clams on the Half Shell | Snow Crab Claws

Smoked Salmon + Smoked Trout — Red Onion, Capers, Chopped Eggs + Dill Cream Cheese

— omelet station —

Made To Order With Choice Of:

Caramelized Onions | Red Bell Peppers | Sautéed Wild Mushrooms | Sautéed Spinach

Asparagus | Country Ham | Gruyere | Tumble Weed Cheddar

— carving station —

Roasted Beef Tenderloin — Horseradish Cream

Country Smoked Ham — Maple Whisky Glaze

— hot buffet —

Hot Waffles + All 'The Fixens'

Vegetable Quiche

Warm Pesto Pasta — Sun-Dried Tomato, Baby Kale, Feta

Garlic Herb Baked Chicken — Wild Rice Pilaf

Teriyaki Glazed Salmon — Warm Vegetable Salad, Toasted Sesame Seeds

Applewood Smoked Bacon + Sausage

Roasted Yukon Potatoes

Roasted Market Vegetables

— dessert station —

Our Pastry Chef's Selection of:

Fruit Tarts | Red Velvet Cake | Chocolate Covered Strawberries

Petite Fours | Lemon Meringue Tartlets | Chocolate Cake

Fruit Salad | Cookies | Cupcakes | Cheesecake



Adults — \$62 per person | Ages 4 - 11 — \$25 per person | 3 & under are free {plus tax and service charge}

Reservations are required, please call 844.486.7568. Space is limited.