

Champagne Brunch

Cold Stations

Assorted Chef Breads and Pastries

Sliced Seasonal Fruit

Farro, Spinach and Feta with Creamy Garlic

Beet and Arugula Salad with Date Dressing

Pineapple, Napa Cabbage with
Apple Cider Slaw

Tortellini and Tomato Salad Basil Vinaigrette

Poached Salmon and Smoked Trout Display
Lemon Wedges, Rye Toast Points

Gravlax Display
Cream Cheese Egg Whites and Yolk, Diced
Onions, And Capers

Oyster On The Half Shell and
Shrimp Cocktail Crab Claw
Mini Tabasco, Mignonette, Lemon Wedge

Charcuterie and Cheese Display
Local Meats, Cheese, Cracker, Nuts,
Dried Fruit, and Pickled Vegetable

Kid's Stations

Pancakes and Syrup

Hashbrowns

Eggs

Fruit Skewers

Chicken Tenders

Sweet Table

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee,
and Specialty Teas

Apple Juice, White and Chocolate Milk

Mom-osa Flights

Additional Cost

Hot Stations

Omelet Station

Whole Eggs and Egg Whites

Ham, Bacon, Turkey Sausage, Cheddar
Cheese Swiss Cheese, Feta Cheese, Spinach,
Onions, Bell Peppers Jalapeno Peppers,
Tomatoes and Mushrooms

Carving Station

Herb Rubbed Short Loin with Red Chimichurri
Bone-In Ham Maple Bourbon Glazed

Scrambled Eggs

Jones Cherry Wood Smoked Bacon
and Sausage Links

Cheddar and Chive Home Fries

Cardamom French Toast Bake

Potato, Cucumber and Avocado
Eggs Benedict

Seared White Fish Succotash
Kale Dill Butter Sauce

Roasted Chicken Bell Pepper
Infused Mashed Potatoes

Glazed Carrots with
Mushroom Cream Sauce

Flank Steak with Cilantro Rice,
Mustard Greens, Ginger Soy sauce

Dessert Stations

Raspberry Jasmine Macaron

Chocolate Flan Tart

Lemon Basil Financier

Pistachio Orange Cheesecake

Strawberry Rhubarb Cake

Flourless Chocolate Bar

Mother's Day Sugar Cookies