



mother's day brunch



Emerald Ballroom — Sunday, May 12th 2024 10:00am – 2:30pm

seasonal table

Cured Meats and Artisan Cheeses

Tuna Niçoise Salad cherry tomato, green beans, potato, olives, lemon vinaigrette **GF NF**

Little Gem Caesar Salad herbed croutons, parmesan cheese, anchovy dressing **NF**

Roasted Beet Salad arugula, goat cheese, candy walnuts, balsamic vinaigrette **GF**

Village Whole Grain Salad fresh herbs, tomato, pomegranate dressing **v**

freshly baked

Assorted Donut Wall

Rustic Bread | Bagels | Banana Bread | Breakfast Rolls | Pretzel Croissants | Muffins | Scones
whipped butter, flavored cream cheese + jams

seafood station

Shrimp Cocktail | Blue Point Oysters | Atlantic Surf Clams
cocktail sauce, horseradish, mignonette sauce + lemon wedges

Smoked Salmon red onion, crème fraîche

Citrus Scallop Ceviche mango, fresco, cilantro, yuzu

French Style Mussels fresh herbs, roasted garlic, spring onion, bourbon vinaigrette

fresh eggs

Vegetable Frittata

Smoked Bacon + Breakfast Sausage

Eggs Benedict — made to order with choice of: Freshly Carved Ham, Smoked Salmon + Hollandaise Sauce

carving station

Roasted Beef Tenderloin horseradish cream, jus **GF NF**

Texas Style Smoked Pork Ribs barbeque sauce, habanero sauce, scallion **GF**

Rosemary Leg of Lamb mint pesto, lamb demi glaze **GF NF**

hot buffet

Grilled Salmon artichokes, cucumber raita

Seared Seabass tri color cauliflower oreganata, lemon sauce

Braised Short Ribs brussels sprouts, cipollini onions, au jus

Chicken Piccata fresh herbs, capers, brown butter lemon sauce

Orecchiette Pasta spinach, roasted garlic, red peppers, evoo

Creamy + Cheesy Brussels Sprouts parmesan, béchamel sauce, fresh herbs

Roasted Market Vegetables

dessert station

Chocolate Covered Strawberries | Mini Assorted Cupcakes | Fruit Salad | Rocher

Macaroons | Pumpkin Cheesecake | Ricotta Tiramisu | Apricot + Nutella Crostata

Zabaione Cream Puff | Lobster Tails | Lemon + Pistachio Mousse

Adults — \$95 per person | Ages 4 - 11 — \$30 per person | 3 & under are free {plus tax and administrative charge}

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

