



mother's day brunch



Emerald Ballroom — Sunday, May 11th 2025 10:00am – 2:30pm

farm table

Cured Meats, Assorted Cheeses + Marinated Vegetables

Spring Broccoli + Snap Pea Salad **GF**

Burrata Salad heirloom tomatoes, salsa verde **NF**

Baby Arugula + Bleu Cheese Salad

Village Whole Grain Salad fresh herbs, poppy seed dressing **V**

bakery corner

Donuts | Baguettes | Rolls | Danishes | Muffins

Scones | Assorted Grissini | Loaf Cakes

whipped butter, flavored cream cheeses + fresh fruit jams

seafood station

Shrimp Cocktail | Freshly Shucked Oysters | Crab Claws
cocktail sauce, horseradish, mignonette sauce + lemon wedges

Mini Tuna Bites wasabi mayo

Garlic Shrimp + Polenta Bites

fresh eggs

Omelettes — made to order with choice of assorted toppings

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

carving station

Roasted Prime Rib horseradish, demi glaze **GF NF**

Rosemary Roasted Boneless Pork Loin honey garlic sauce, dijon marsala **GF NF**

hot buffet

Wild Mushroom + Parmesan Lasagna

Roasted Cod artichokes, brown butter sauce

Pan Seared Chicken Breast pancetta, succotash

Braised Short Ribs cauliflower oreganata

Roasted Market Vegetables

dessert station

Fresh Baked Tarts | Blueberry Cobbler | Ricotta Tiramisu

Macaroons | Apricot Nutella Crostata

Cheesecake | Pistachio Mousse | Fresh Sliced Fruits

Chocolate Covered Strawberries | Lobster Tails

Adults — \$100 per person | Ages 4 - 11 — \$35 per person | 3 & under are free {plus tax and administrative charge}

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

