



MOTHER'S DAY BRUNCH BUFFET

SUNDAY, MAY 14TH, 2017
9AM - 4PM

BREAKFAST

OMELET BAR
prepared to order

CLASSIC EGGS BENEDICT

SCRAMBLED EGGS
tillamook cheddar, chives

BISCUITS & SAUSAGE GRAVY

APPLEWOOD SMOKED BACON
& COUNTRY SAUSAGE

HERB ROASTED POTATOES
grilled peppers, sweet onions

VANILLA CRÈME BRÛLÉE FRENCH TOAST
whipped cinnamon butter, maple syrup

CHEESE BLINTZ
berry compote

HONEY YOGURT, HOUSE GRANOLA

FRESH FRUIT & BERRIES PLATTER

STARTERS

CHILLED PEEL & EAT SHRIMP
cocktail sauce, lemon

COLD POACHED SALMON
dill cream, mignonette

HUMMUS & CRUDITÉ
market vegetables, buttermilk ranch

STRAWBERRY SALAD
arugula, goat cheese, pistachio,
champagne vinaigrette

SPRING PESTO PASTA PRIMAVERA
basil pesto, spring vegetables, fresh parmesan

CLASSIC CAESAR SALAD

DOMESTIC CHEESES, GRAPES, OLIVES

ROLLS, BREADS, CRACKERS,
WHIPPED BUTTER

CARVING STATION

SEA SALTED PRIME RIB OF BEEF
horseradish crème, au jus

MAPLE GLAZED HAM
dijon glaze

ENTRÉES

GRILLED LEMON HERB CHICKEN
thyme jus

ROASTED GARLIC MASHED POTATOES

SPRING THREE CHEESE RAVIOLI
asparagus, english peas, spring onions, lemon
parmesan cream sauce

GRILLED & ROASTED VEGETABLES

BAKERY

SCONES, MUFFINS, DANISHES, PASTRIES

CARROT CAKE, CHOCOLATE CAKE, FRUIT CRISP

BREAD PUDDING & VANILLA SAUCE

BROWNIES, DESSERT BARS, COOKIES

WHIPPED MOUSSE



adults 27.95 | seniors 24.95 | children 11.95 | military 24.95
sunday, may 14, 9am - 4pm reservations 541.885.7977