# Mother's Day Brunch Buffet

## SUNDAY, MAY 12, 2024

# BRUNCH

Fresh Cut Seasonal Fruit Display v yogurt, granola

Chia and Strawberry Parfaits VG

**Selection of Local Cheeses and Charcuterie** *dried fruits, nuts, pickled vegetables, baguette and crackers* 

**Freshly Baked Pastries V** mini croissants, fruit filled pastry, muffins, house made preserves

## Build Your Own Omelet or Scramble Station

farm fresh eggs, assorted vegetables, meats and cheeses

**Cheese Blintzes V** with blueberry sauce

# Brioche French Toast v

berries, whipped cream, maple syrup

Seasoned Heirloom Potatoes VG, GF

Bacon and Chicken Apple Sausage DF, GF



# ENTRÉES

## Goat Cheese Ravioli v

charred tomato, wild mushrooms, walnuts, crispy basil

## 5 Spiced Chicken DF, GF

hoisin glaze, pine apple salsa

## Baked Sumac Halibut DF, GF

couscous, coconut curry

## Grilled Baby Bok Choy and Asparagus VG

sesame ginger

#### Red Rice VG

macadamia nuts

# **SOUP STATION**

**Chilled Spring Vegetable Soup** VG, GF marinated heirloom potatoes, dill crème fraiche, croutons

# **CARVING STATION**

Herb Crusted New York Striploin GF, DF chimichurri

Apricot Glazed Baked Ham GF, DF fruit chutney

#### Parker Rolls v and sweet cream butter



## **SEAFOOD STATION**

#### Poached Jumbo Shrimp & Local Oysters on Ice GF, DF

on the half shell served with cocktail sauce, mignonette and fresh lemon

#### Local Catch Ceviche GF, DF

crispy corn tostadas

## Chilled Poached Salmon GF, DF

jicama orange salsa, chipotle-lime aioli

#### Fresh Local Crab Cakes DF

with chipotle aioli

# SALAD BAR

## Roasted Beets and Roasted Fennel Salad V, GF

oranges, pistachio, pickled red onion, spinach, goat cheese

## Grilled Pita Wild Rice Salad v

brown rice, artichoke, olives, red onion, mint, cucumber, pine nuts, baby kale, tomato, feta

## Roasted Organic Rainbow Carrot Salad V, GF

chick peas, hummus, sumac, cilantro, feta, lemon

## **County Line Baby Greens VG** shaved vegetables, ginger yuzu vinaigrette, sunflower seeds

**Early Girl Tomato Salad V, GF** with fresh mozzarella, Spring pesto, arugula, pickled onions



## **SWEETS**

Passionfruit Panna Cotta V • Chocolate Hazelnut Gianduja V Strawberry Rhubarb Cake V • Mango Soleil V • White Chocolate Mousse Tart V Tea Cookies V • Lemon Ricotta Cake V, GF Almond Financier with Spring Fruit Compote V, GF

# **KIDS' BUFFET**

Fruit Salad VG

Jello Cups VG

Cheddar Scrambled Eggs

Mini Pancakes V

Hash Browns VG

**Chicken Strips** 

Peas, Carrots and Corn v

Mac and Cheese V

