

MOTHER'S DAY BUFFET

Sunday, May 10 | 11am-6pm

79++ for adults, 35++ for children under 12

International Cheese & Fruit Display

assorted international cheeses decorated with sliced seasonal fruits,
assorted crackers & breads

Baked Goods & Pastries

freshly baked muffins, croissants, scones & danishes

Mediterranean & Antipasti

cous cous, grilled & marinated vegetables, hummus, feta cheese,
assorted olives, dolmas, cured meats, aged provolone, ricotta salata,
mozzarella & tomato salad, flat breads & focaccias

Salads

traditional caesar salad, three bean salad,
herloom beets & citrus salad, liberty garden salad

Early Bird Station

offered from 11am-3pm

fresh made omelets with an assortment of fillings *cheese, mushrooms, peppers, salsa, tomatoes, onions, & more*, belgium waffles with berry compote, challah french toast with apples & vermont maple syrup, hash browns, bacon, sausage

Spring Vegetable Paella

offered from 3-6pm

Shaved Fennel and Orange Salad, Olive Tapenade, Crusty Bread with Roasted Garlic

Potato Bar

Yukon mashed & sweet potato

bacon, cheddar, sour cream, chives, caramelized onions, pulled short ribs, corn, blue cheese, goat cheese, marshmello, brown sugar, raisons

Sushi

chefs selection of signiture hand rolls

Pasta

orecchiette, penne, alfredo, vodka, pesto, garlic & oil, assorted accruements

Seafood

herb crusted salmon · lemon scented mashed, beurre blanc
pan seared bronzino · wild rice, corn & leeks,
pei mussels · white wine, garlic & herbs
bouillabaisse · shrimp, mussels, clams, cod

Carving

vermont turkey with cranberry chutney,
rosemary rubbed leg of lamb, maple glazed ham, steamship round of beef
roasted potatoes, spring vegetables, sauces & chutney

Dessert

assortment of housemade pies, pastries, cookies, & cakes

Executive Chef Nick Paller