



# MOTHER'S DAY BRUNCH BUFFET

SUNDAY, MAY 14<sup>TH</sup>, 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 31.95 | seniors 27.95 | children 12.95 | military 27.95  
sunday, may 14, 9am - 4pm reservations 503.252.4300