



Mother's Day Buffet

SOUP

SPRING VERDE MINISTRONE

COLD DISPLAY

CHILLED SEAFOOD

SPRING MEZZE AND SALAD DISPLAY

FIRST OF THE SEASON VEGETABLE CRUDITÉ

SALADS

LACINATO KALE WITH GOLDEN RAISINS, PARMESAN, PINE NUTS & LEMON AND OLIVE OIL

STRAWBERRY & ARUGULA SALAD WITH FETA CHEESE & WHITE BALSAMIC VINAIGRETTE

TUSCAN PANZANELLA SALAD WITH BURRATA CHEESE

AVOCADO TOAST STATION

A CHEF-ATTENDED STATION WITH A TOASTER, IN WHICH 8-GRAIN BREAD WILL BE TOASTED & TOPPED WITH FRESH SMASHED AVOCADO

TOPPINGS INCLUDE:

EVERYTHING BAGEL SEASONING, CRUMBLER BACON, CRAB, SMOKED SALMON, CHIVES, CHEESE, FRESH HERBS & POACHED EGGS TO ORDER

CHEF ATTENDED PASTA STATION

SPRING PEA RAVIOLI WITH BASIL-RAMP PESTO & PENNE WITH CHICKEN BRUSCHETTA, BURRATA CHEESE & OVEN DRIED TOMATOES

CHAFFERED

LEMONGRASS ROASTED CHICKEN WITH COCONUT JASMINE RICE

MAHI MAHI WITH MINT GRAPEFRUIT SALSA

HERB ROASTED PEE WEE POTATOES

GRILLED ASPARAGUS WITH BLACK GARLIC VINAIGRETTE

"IMPOSSIBLE" STUFFED MUSHROOM MOUSSAKA

DESSERTS BY CHEF MATTHEW

SUNDAY, MAY 12TH, 2024 | 12PM - 4PM

\$72++ FOR ADULTS & \$35++ FOR CHILDREN 5-12

EXCLUDES TAX & GRATUITY