



Mother's Day Dinner Buffet

4:00pm–7:00pm

***Chilled Juices, Milk, and Soda
Champagne Punch Fountain***

Appetizer and Salad Buffet

Sliced Fresh Fruit with Yogurt Dip, North American Smoked Salmon, Trout, and Herring, Peel 'n Eat Shrimp, Assorted Sushi, Imported and Domestic Cheeses, Poached Salmon with Cucumber Dill Green Mustard Sauce, Assorted Terrines and Pates with English Chutney. Chilled Lemon Infused New England Mussels, Key Lime Glaze, Salad Nicoise: Mesclun Greens, Tuna, Green Beans, Hard Cooked Eggs, Ripe Olives, Bell Peppers and Beef Steak Tomatoes, Spinach and Gorgonzola Salad, Tortellini Salad, Classic Caesar Salad, Ambrosia Salad: Apples, Mandarin Oranges and Coconut, Crème Fraiche, Sweet and Sour Cucumber and Beef Steak Tomato Salad, Chicken and Melon Salad, Tarragon Dressing, Cornucopia of Fresh Fruit, Berries, and Melons, Fresh Pastries and Muffins, Assorted Fresh Pastries, Croissants, N.Y. Flat Bread, Assorted Muffins, Danish and an Assortment of Fresh New York Style Bagels

Salad Buffet: A Variety of Lettuce to Include: Mixed Green Salad, Two Salad Dressings, An Array of Fresh Toppings to Include: Cucumbers, Carrots, Tomatoes, Olives, Cheddar Cheese, Broccoli Florets & Croutons

Buffet

Bread & Soup Station

Snapper Soup with Sherry Wine, Italian Wedding Soup & Maryland Crab Soup, Old Fashioned Breads, Rolls & Assorted Crackers

Fresh Baked Ham with Tropical Pineapple Glaze Stuffed Flounder Imperial

Broiled Crab Imperial Stuffed Flounder Roulade, Broiled then Glaze with a Light Chardonnay cream sauce

Seafood Newburg

Tender Gulf Shrimp, Lump Crabmeat and Large Sea Scallops, Simmered in a Rich Shrimp Veloute Sauce

Chicken Mendenhall

Sautéed Boneless Chicken Breast, topped with a Zesty Reduction of Dijon Mustard Wild Mushrooms and Green Peppercorns

Egg Plant Rolls

Fresh Garden Eggplant Sliced & Filled with Herbed Ricotta Cheese & Baked in Our House made Pomedori Sauce

Grilled Pork Chops

Jack Daniels Demi Glace Sauce with Wild Mushrooms

Starch and Vegetable

Classic Wild Rice, Roasted Garlic Country Mashed Potatoes and Green Beans Almandine

Action Stations

Carving Station with Prime Rib / Fresh Turkey Breast

Pan Seared Jumbo Lump Crab Cake Station/ Crab Dip

Tri- Colored Tortellini Alfredo

Beverages:

Coffee, Decaffeinated Coffee, and Herbal Teas (Served Tableside)

Assorted Dessert Buffet

Featuring: Flambé Bananas Foster and a Wide Array of Cakes, Baked Miniature Desserts, Italian Pastries and Hot Apple Cobbler

Chocolate Fondue Station

Featuring: Fresh Strawberries, Marshmallows, Pretzel Rods, Assortment of Cookies, Rice Crispy Treats & Pirouette Cookies

\$31.95 per person \$14.95 for children under 12

Complimentary for Children under 4

All Prices Are Subject to Tax and Service Charge