

MOTHER'S DAY

May 10th, 2009

A Brunch Buffet in The Great Hall

COLD FOODS

Fresh Fruits & Berries in a Carved Watermelon
Sesame Bay Scallop Salad with Japanese Seaweed Salad
Citrus Poached Shrimp with Bloody Mary Cocktail Sauce
Shaved Fennel & Curly Endive Salad with Vanilla & Champagne Vinaigrette
"Ducktrap" Smoked Salmon with Traditional Accompaniments
Toasted Orzo & Asparagus Salad
Brown Sugar Brûléed Grapefruit
Peach, Strawberry & Granola Trifle
Fresh Berries with Stonyfield Farms Yogurt
Roasted Corn & Maine Crab Salad
Imported & Domestic Cheeses with Grapes and Dried Fruits
Assorted Muffins, Fruit Breads, Danishes & Savory Breads

HOT FOODS

Cheese Blintz topped with a Warm Peach Compote
Roasted Tandori Chicken with Harrisa Cous Cous & Cucumber Salad
Red & Yellow Tomato Strata with Basil & Fresh Mozzarella
Orecchiette & Spring Vegetable Pasta
Olive Crusted Atlantic Salmon, Herbed Farro & Lemon Thyme Vinaigrette
Applewood Smoked Bacon & Pork Sausage
Baked Stuffed French Toast
Roasted Spring Vegetables
Shallot & Lavender Scented Fingerling Potatoes

CHEF'S CARVING STATION

Smoked Ham with Honey & Mustard
Slow Roasted Round of Beef with Horseradish Cream

OMELETS TO ORDER

A Uniformed Chef will prepare your favorite combination
of fresh vegetables, meats & cheeses

WAFFLES

Fresh Strawberries, Crème Chantilly, Candied Walnuts,
Local Maple Syrup & Whipped Butter

GRAND DESSERT BUFFET

Finger Pastries, Tortes & an Array of Fine Sweets
European Chocolate Fountain