

Mother's Day Menu 2017

Sunday, May 14, 2017

\$110 Adults

\$55 Children (5-12 years old)

Children Under 5 Complimentary

Seatings: 11:00am, 11:30am, 1:30pm

Breakfast

Applewood Smoked Bacon, Country Pork Sausage
Chicken Apple Sausage, Mini Quiche with Bacon, Eggs Benedict Florentine, Cinnamon Rolls and French Toast
Seasonal Fruits and Berries

Assorted Danish Pastries, Fruit Turnovers, Mini Muffins, Croissants, Donut Holes, Chocolate-Filled Beignets,
Artisan Breads, Rolls and Baguette

On Ice

Assortment of Smoked Salmon, Trout and Sturgeon
Served with Traditional Condiments
Assorted Bagels with Flavored Cream Cheeses

Country Pate, Galantine, Pate en Croute, Assortment of Charcuterie and Cured Meats
Pickled Vegetables, Cornichons and Flatbreads

Breakfast Action Stations

Choice of Egg White, Egg Beaters & Whole Eggs,
Toppings to Include Mushrooms, Peppers, Onions, Asparagus, Spinach, Tomatoes
Crab Meat, Ham, Bacon, Cheddar, Mozzarella and Swiss Cheeses

Belgian Waffles
Toppings to Include Whipped Cream, Berries, Chocolate Sauce,
Maple Syrup, Berry Compote, Powdered Sugar

Made to Order Salad Station

Traditional Caesar Salad Tossed in Parmesan wheel

Make Your Own Romaine Hearts, Harvest Greens, Arugula, Spinach, Radicchio, Heirloom Tomatoes, Cucumbers,
Roasted Peppers, Butternut Squash, Marinated Mushrooms, Croutons, Olives, Roasted Sunflower Seeds, Almonds,
Balsamic Vinaigrette, Ranch, Blue Cheese and Italian Herb Dressing

Appetizer Table

Chilled Spring Pea Soup with Caviar Crème Fraiche
Compressed Melon with Duck Prosciutto GF
White Asparagus with Black Forest Ham and Chives Vinaigrette GF
Antipasti Kebobs GF
Pesto Orzo Salad with Spicy Lamb Sausage
Madras Curry Chicken and Mango Chutney Salad
Mini Buffalo Mozzarella Napoleon with Pesto and Balsamic Reduction GF
Marinated Crimini Mushrooms V GF
Cracked Bulgur Wheat Tabbouleh V
Stuffed Grape Leaves
Roasted Garlic Hummus with Smoked Paprika and Crisp Pita

Cheese Table

Local and Imported Cheeses, House-Made Compotes, Artisanal Breads and Crackers

Seafood Station & Dim-sum

Ahi Tuna Tartar with Avocado and Wonton Crisp
Red Snapper Ceviche with Sweet Peppers GF
Mediterranean Seafood Martini
Marinated Green Lip Mussels
Poached Gulf Shrimp with Cocktail Sauce
Snow Crab Claws with Brandy Sauce

B.B.Q Pork steamed Buns, Shrimp Sui Mai
Pan seared Kale & Edamame Pot Stickers
Sweet Chili Sauce / Ponzu / Asian Mustard

Chef Station

Sea-Salt Crusted Prime Rib-Eye with Green Peppercorn Sauce, Horseradish and Grain Mustard GF

Seared Scallops on Black Basmati with Saffron Beurre Blanc

Sea Bass Scaloppini on Chick Pea Tomato Stew

From The Oven

Chicken Tagine with Apricots and Almonds GF
Spinach Ricotta Gnocchi with Foraged Mushrooms V
Short Rib Tortellini with Cipollini Onion Ragout
Seasonal Spring Vegetables V

Children's Corner

Macaroni and Cheese
Pasta with Tomato Sauce
Steamed Broccoli and Carrots
Lightly Breaded Chicken Tenders
Pan-Seared Salmon

Willard Dessert Display

Raspberry Creme Brulee
Linzer Cookies
Cherry Almond Pithiviers
Bittersweet Flourless Chocolate Cake
Chocolate Raspberry Powder Lollipops
Pineapple Coconut Cake Bites
Strawberry Lime Trifle
Blueberry Buckle
Russian Tea Cookies
Seasonal Fresh Fruit Tarts
Assorted Handmade Chocolate Candies
Assorted Macarons

Create Your Own Cheesecake Station:

New York Style Cheesecake, Blueberry Compote, Strawberry Compote, Chantilly Cream, Toasted Almonds, Oreo
Cookie Crumbs, Chocolate Sauce, Rainbow Sprinkles, Raspberry Coulis, Chocolate Shavings