

• MOTHER’S DAY BRUNCH BUFFET 2024 •

11am-3pm | \$75++ adults, \$35++ children under 12

make a reservation

brunch stations

fresh fruit and baked goods

fruit salad, yogurt & housemade granola, mini muffins, croissants, scones, bagels, lox, cream cheese

artisanal cheese selection

chef’s selection of cheeses & flatbreads

garden vegetable crudités

display of fresh garden vegetables served with dipping sauces

charcuterie board			
soppressata	parmesan	cauliflower salad	dried figs
speck	fontina cheeses	fresh bean salad	cured olives
pepperoni	grilled & roasted vegetables	classic hummus	baguette
hand sliced prosciutto	tomato bruschetta & capontata	grilled pickled vegetables	focaccia
fresh mozzarella		marinated artichoke bottoms	everything flatbread & toasted pita

omelette station

spinach, tomato, asparagus, ham, mushrooms, swiss, feta or cheddar cheese

belgium waffle station

belgium waffle

*made to order*

with freshly whipped cream and seasonal fruit

breakfast station

cheesecake stuffed french toast berry compote and maple syrup

scrambled eggs • sausage • bacon • turkey bacon • home fries

carving station

glazed honey ham

whole roasted salmon, dill sauce

roasted top round, horseradish cream sauce

roasted herbed marbled potatoes with rosemary & thyme

grilled asparagus

salad station

mixed green salad

goat cheese, breakfast radish, toasted sunflower seeds, balsamic dressing

caesar & kale salad

classic dressing, sourdough croutons & shaved parmesan cheese

pasta station

pastas: rigatoni & orecchiette

sauces: pesto, vodka, tomato

accompaniments to include:

sweet sausage, sauteed mushrooms, broccoli rabe, roasted peppers, marinated artichokes

austin bbq

country fried chicken, pulled pork, macaroni & cheese, collard greens, corn bread, cole slaw, bbq sauce

dessert

assortment of mini cakes & desserts • ice cream sundae bar