# Our Mother's Day Buffet

Sunday May 8' from 10:30am until 2:30pm

#### **Center Pieces**

Prime Certified Black Angus Sirloin Beef Roast Farrow Island Salmon Harvest Stuffed Pork Loin

# **Brunch Favorites**

Early Spring Vegetable Medley, Whipped Idaho Potatoes Plaza Bananas Foster French Toast, Crisp Bacon and Sausage

#### **Bakers Bench**

Petite French Croissants, Plain and Flavored Bagels with Philly Cream Cheese, Petite Cinnamon Spiral Danish, Pecan Pastry, Libby's Breakfast Breads

# Omelets, Eggs, and Waffles A La Minute

Warm Malted Waffles, Sliced Strawberries, Whipped Dairy Cream, Chocolate Chips, Warm Maple Syrup, Eggs any Style with Eight Selections of Fillings

# **Garde Manger**

International and Domestic Cheese Display
Hand Carved Ice Display, Blue Point Oysters, Smoked Scottish Salmon, Tuxedo Orzo
Salad, Spring Greens, Broccoli Salad, Seared Ahi Tuna Salad, Season Fruits

### Farm to the Plaza Tables

Heirloom Tomato Carpaccio, Organic Extra Olive Oil, French Sea Salt, Mozzarella Truffles, Chef's Roof Top Garden Basil

### **Grand Finales**

Lemon Whoopee Pies, Chocolate Dipped California Strawberries, Peanut Butter Brownies, Cream Filled Profiteroles, Mini Vanilla Mocha Bread Puddings, Raspberry Linzertorte, Crème Brulee Cheesecakes Pops, Black and White No-Bakes, White Chocolate Mouse, Dark Chocolate Drizzle

## **Inclusive Beverages**

Orange Juice, Starbucks Coffee and Decaffeinated, Tazo Herbal and Flavored Teas

Adults \$47.95 Children \$21.95 For Reservations please call 614.365.4550



