Our Mother's Day Buffet

Sunday May 14th, 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



