

Seating Times: 11:00 – 5:00 pm Patio Seating Times: 12:00-4:00 pm

Mother's Day Dinner

Silver Domes and Gourmet Stations

Entrées

Fire and Ice Chicken Parmesan Chefs Marinara with Imported Aged Provolone, Ricotta and Asiago



Sweet Smoked Paprika Salmon and Scallops with Creole Mustard Sauce



Free Roaming Garlic Buffalo Chicken Arancini with Mountain Gorgonzola Bleu Cheese Dipping Sauce



Kobe Beef and Pork Belly Meatloaf with Roasted Vidalia Demi-glace and Roasted Fingerling Potatoes



Cheese Tortellini with Roasted Eggplant and Garlic Florentine Sauce with Red Peppers

Bruschetta & Antipasto

Bruschetta Crostini Station with Grilled Ciabatta and Assorted Toppings on the Side
Chef Gary's Antipasto Display featuring Olives, Roasted Vegetables, and Authentic Italian Meats & Cheeses

Side Dishes

Smashed Yukon Gold Potatoes

Chef's Mélange of Vegetables, Pierogi Lasagna

Chilled Grilled Asparagus and Portobello

Italian Risotto Station

Roasted Italian Vegetable Risotto personalized to your taste with your choice of Prosciutto, Mushrooms, Tomato and Italian Cheeses

Soup

Chilled Champagne Fruit and Berry Soup with Side of Minted Yogurt

Carving Station

Marinated Carver Sirloin Of Beef with Roasted Shallot Demi Glace and Dipping Sauces

Smoked Turkey Breast with Kerrygold Cheddar Bacon Ale Sauce

Seafood Station

Colossal Shrimp Cocktail

Smoked mussels with Lemon Caper Remoulade

Ceviche Shrimp, Lobster and Scallops

Smoked Salmon Grotto, with Tomatoes, Cucumber, Red Onions, Capers, and Egg

Salads and Fruit

Seasonal Fresh Fruit and Fresh Local Goat Cheese Berries and Honey.

Salad Station with Orange Cognac Dressing

Tomato & Fresh Mozzarella, Wide assortment of Cold Composed Salads

Mushroom and Artichoke Salad

Dessert Selection

Pastry Chef Cat's *Celtic* Assortment of Pastries Cheesecakes

Assorted Decadent Desserts

Adults: \$39.50 Kids Under 12: \$3.50 per year old & Children 2 & Under: FREE