

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

Grilled Chicken Bruschetta Italian Marinated Tomatoes topped with Four Cheeses and Balsamic Glaze



Lemon Pepper Panko Crusted Broiled Haddock over Florentine Cream Sauce



Shrimp and Scallop Match Stick Vegetable Stir Fry Lo-Mein Ginger Soy Glaze



Pork Loin jagerschnitzel with Mushroom Sherry Vidalia Cream Sauce



Roasted Vegetable Goat Cheese Lasagna

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, Roasted Eggplant Alfredo Tortellini
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

Bread Dipper Station

Spinach Artichoke Dip with Assorted Artesian Breads

Carving Station

Marinated Carver Sirloin Of Beef with Roasted Shallot Demi Glaze and Dipping Sauces
Smoked Turkey Breast with Aged Cheddar Bacon Ale Sauce

Seafood Station

Colossal Shrimp Cocktail

Smoked mussels with Lemon Caper Remoulade

Shrimp, Lobster and Scallop Salad

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

Blistered Tomato & Fresh Mozzarella Display Wide assortment of Cold Composed Salads

Mushroom and Artichoke Salad. Blue Cheese Spinach Basil Pinwheel on Crostini

Dessert Selection

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

Assorted Decadent Desserts

Adults: \$ 40.50 Kids Under 12: \$ 3.60 per year old Children 2 & Under: FREE