

Mother's Day Brunch

Sunday May 14th, 2017 11:00am - 3:00pm

\$33 adults, \$13 children 5-12, 4 and younger complimentary

Complimentary Gift for all Mothers

Coffee, Tea and Juice Bar Included

“Raw Bar”

Lemon Poached Shrimp

Traditional Cocktail sauce and Lemon Wedges

Apple-wood Smoked Salmon

Whipped Cream Cheese, Red Onion, Capers, and Tomato

Antipasto Platters

Local Cheese and Sausage Platter

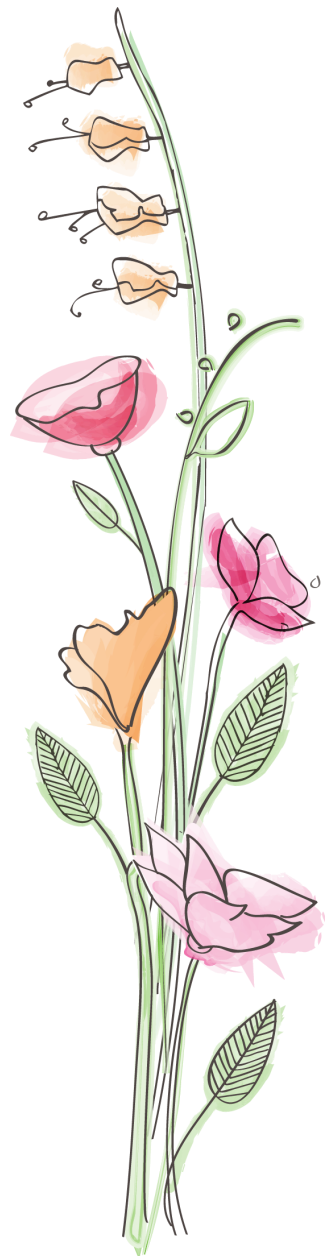
Featuring Sartori & Sargento Cheeses, and Neuske's
& Johnsonville Cured Meats

Fresh Sliced Fruit Tray

Accompanied by Honey-Yogurt Dipping Sauce

Vegetable Crudité

A Selection of Fresh Cut Raw Vegetables, served with
Fresh Dill Dip



Composed Salads

Mixed Greens

With Granny Smith Apple, Asian Pear, Toasted Pecans, Gorgonzola Cheese, and Lingonberry Vinaigrette

Baby Caprese

Featuring Grape Tomatoes, Pearl Mozzarella, Fresh Chiffonade Basil, and Balsamic Vinaigrette

Chef Manned Stations

Omelet and Egg Station

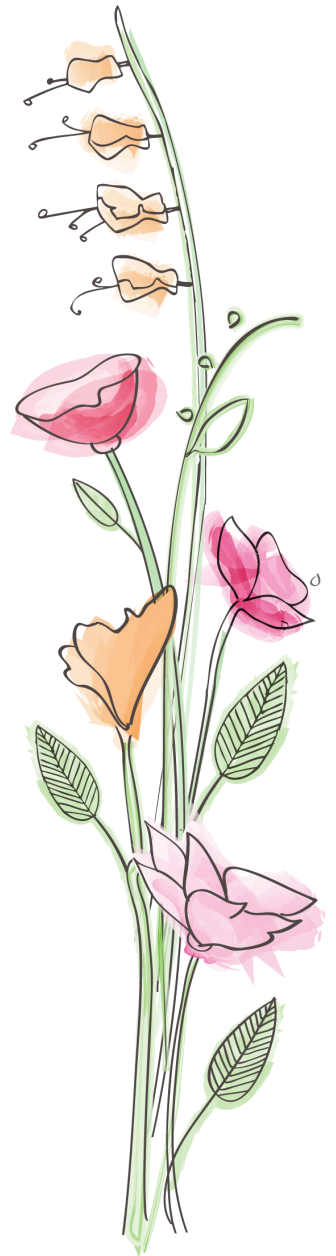
Whole Eggs or Egg Whites Any Way, Including a Variety of Breakfast Meats, Vegetables, and Cheeses

Seared Scallop Station

Diver Caught, Dry Packed Sea Scallops, Accompanied by Celery Root Hash

Tequila Lime Marinated Flank Steak

Served with a Ginger-Soy Glaze



Entrees

Honey Fried Chicken Breast

Seasoned Maple Sugar

Authentic Belgian Waffles

Made with Pearl Sugar and Served with Whipped Butter & Warm Maple Syrup

3 Cheese Tortellini

In a Creamy Tomato Sauce

Braised Beef Tenderloin Tips

Served with Buttermilk Mashed Potatoes

Pan Seared Faroe Island Salmon

Accompanied by Green Beans Almandine
and Lemon Parsley Crème Sause

Dessert Station

**Mini Red Velvet Cakes, Chocolate Truffle Cake Bites,
Mini Cheesecakes, Raspberry Challah Bread Pudding,
Assorted Fresh Baked Cookies**

BLUE HARBOR RESORT 
& CONFERENCE CENTER

920-452-2900

