



Mother's Day Dinner Buffet

May 13, 2018, 11am-7:30pm

Offering from the Farmers Market

Field Greens with heirloom grape tomato, English cucumber, radish, white balsamic vinaigrette
Arugula, Cape May gooseberries, feta, roasted almonds, citrus vinaigrette
Baby Spinach, strawberries, goat cheese, pistachios, blackberry balsamic vinaigrette
Avocado, roasted vegetable and quinoa salad

Antipasti Charcuterie

assorted cured meats, aged cheeses, olives, breads and dipping oil

Chilled Shrimp

classic cocktail sauce, remoulade, lemons and fresh herbs

Hot Buffet

Citrus Glazed Salmon with compressed mango, pineapple slaw
Baked Stuffed Sole with lobster-sherry cream sauce
Herb Roasted Turkey Breast with apple-cornbread stuffing and cranberry jus
Baked Ham, Gruyère, spinach, country Dijon cream
Cheese Tortellini with baby spinach, Asiago cheese, sun-dried tomato-pesto cream sauce
Haricot Verts with rustic tomato-basil butter
Roasted Brussel Sprouts with bacon, pear and white balsamic
Whipped Potatoes
Citrus-Herbed Basmati Rice with English peas

Carving Station

Roasted Tenderloin of Beef with condiments and sauces

Assorted Cakes and Desserts

45. Adults 19.95 children under 12