

Mother's Day Menu 2018

Display

Cold Seafood Display - Shrimp Cocktail, Whole Smoked Trout, Seafood Ceviche, Lobster Crab & Mango Summer Rolls

Vegetable and Cheese Board - Assorted Grilled Vegetables, Imported and Domestic Cheeses, Assorted Flavored Brie Wheels

Assorted Salads

Heirloom Tomato and Beet Salad - fresh herbs, micro greens, roasted Mediterranean beet drizzle, blood orange vinaigrette

Field Greens - mesclun mix, macerated berries, Goat Cheese and a roasted Apple Vinaigrette

Asian Pear Salad - sliced Asian Pears, Manchego Cheese, bean sprouts, snow peas, carrots, pecans tossed in sesame, lychee vinaigrette

Caprese Salad Bowl - mozzarella, fresh tomatoes, basil, olive oil in a parmesan cup with a balsamic drizzle

Carving Stations

Proscuitto Wrapped Pork Loin - slow roasted with a tomato medley bruschetta topping

Steamship Beef - whole hind-quarter of beef, herb and mustard encrusted and slow roasted

Entrées and Sides

Flank Steak - served with a dark cherry and thyme au jus, wild mushrooms and fresh micro greens

Seafood Cioppino - crab, lobster and shrimp in a tomato and chorizo broth

Chicken Rigatoni - chicken, red wine cream sauce, country ham lardons, roasted garlic Rigatoni topped with oven roasted tomatoes and caramelized onions

Roasted Fingerling Potatoes – with fresh herbs, garlic and butter

Baby Zucchini, Squash and Carrots – roasted in olive oil, garlic and shallots

Pineapple Fried Rice – pineapple, carrots, peas, soy sauce

Braised Kale and Chard – with onions, vegetable stock, parsley and lemon

Assorted Desserts

Chef's Selection of Mini Mousses with fruit puree, Pies, Custards & Cakes