

# Mother's Day Brunch

### SALADS

Tortellini Salad cheese tortellini with sundried tomatoes and balsamic glaze

Shrimp Orzo Salad DF orzo with shrimp, spinach, and red onions

#### MAINS

Broiled Salmon GF topped with a lemon caper sauce

Cheesy Egg Bake **GF Veg** baked with pepperjack cheese

Crème Brûlée French Toast Veg thick cut brioche bread soaked in vanilla custard

Glazed Ham **GF DF** glazed with pineapple apricot glaze

Roast Beef with Mushrooms **GF DF** with a rich wild mushroom red wine sauce Broccoli Salad **GF** broccoli with a creamy dressing, bacon, and cranberries

Fresh Fruit Salad GF DF pineapple, cantaloupe, honeydew, mixed berries

#### SIDES

Roasted Potatoes with sea salt and rosemary

Vegetable Medley yellow carrots, green beans, broccoli, and red pepper

Applewood Smoked Bacon

Kielbasa Sausage

Smoked Gouda Hashbrowns **GF** layered with smoked gouda cheese

## DESSERTS

Citrus Panna Cotta with Strawberries **GF** tangy custard topped with fresh strawberries

Assorted Scones and Danishes blueberry, apple, or raspberry scones cinnamon whirl, apple, raspberry, custard cream, maple pecan danishes

Flourless Chocolate Torte **GF** 

topped with whipped cream and tarte raspberry coulis

Key Lime Pie topped with whipped cream

Mini Cheesecakes vanilla, lemon cream, strawberry, caramel hazelnut, chocolate

**Assorted Bars** 

