

MENU

MOTHER'S DAY

Baked Goods & Fruit

CROISSANTS, ASSORTED MUFFINS & BLUEBERRY SCONES

  FRESH FRUIT SALAD & BERRIES

Breakfast

EGGS BENEDICT FLORENTINE WITH HOLLANDAISE

EGGS BENEDICT WITH SMOKED SAVOURY HAM & HOLLANDAISE

BLUEBERRY PANCAKES WITH MAPLE SYRUP & BUTTER

 CREAMY SCRAMBLED EGGS WITH FRESH CHIVES & AGED WHITE CHEDDAR

  DOUBLE SMOKED BACON

 BREAKFAST POTATOES

 ROASTED ROMA TOMATOES

Desserts

RICH BELGIAN CHOCOLATE CAKE

NEW YORK CHEESECAKE WITH BLUEBERRY LIME COULIS

LEMON TART WITH RASPBERRY COULIS


FRESH FRUIT CUSTARD TARTS

PECAN BUTTER TARTS

Salads

CAESAR SALAD WITH HOUSE MADE CROUTONS & FRESH PARMESAN

  BUTTER LETTUCE, PACIFIC SHRIMP, CHIVES, MANGO & LIGHT CREAMY VINAIGRETTE

 ARCADIAN GREENS, ARUGULA, GRAPE TOMATO, GOAT CHEESE, SPICY PECANS, RED ONION & RED WINE VINAIGRETTE

Entrees & Accompaniments

 ROASTED AAA STRIPLOIN CARVED BY CHEF WITH BLACK PEPPERCORN SAUCE

SALMON WELLINGTON WITH TARRAGON, CITRUS & WHITE WINE CREAM SAUCE

PANKO CRUSTED CHICKEN BREAST WITH WILD MUSHROOM SAUCE

 LENTIL ROASTED CAULIFLOWER SHEPHERD'S PIE

MAC & CHEESE WITH GRUYERE AND CHEDDAR CHEESE

 HONEY ROASTED CARROTS

 FRENCH GREEN BEANS

Beverages

ORGANIC COFFEE & ARTISAN TEA

 FRUIT PUNCH (NO ALCOHOL)