

Mother's Day Brunch | Sunday, May 13

11 AM -3 PM

Adults: \$ 50 + tax (includes parking & gratuity)

Children (5-12years): \$ 25 + tax

0-5 years: Complimentary

Reservations: 902-496-7985

Fresh Breakfast Pastry Selection

Freshly baked selection of muffins

Crisp buttery croissants

Pain au chocolate

Fruit filled Danishes

Apple turnovers

Warm cinnamon rolls

Toaster station

To include: white, brown, multigrain & raisin breads

Assortment of jams, peanut butter, honey, butter

Breakfast Favorites

Breakfast potatoes

Apple wood smoked bacon

Maple glazed breakfast sausages

Classic eggs benedict

Waffle station

Toppings to include:

Whipped cream, berry compote, maple syrup, toasted walnuts, chocolate chips, Smarties, rainbow & chocolate sprinkles, macerated strawberries, mandarin oranges, cinnamon apples, honey, bananas, marshmallows, brownie chunks, chocolate sauce, caramel sauce, raspberry sauce, candied pecans,

Chef attended Omelet station

Build your own eggs and omelets

The Eggs

Whole eggs, eggs whites

The vegetables

Mushrooms, onions, peppers, tomato,

The meat

Ham, bacon, sausage,

The cheese

Three cheese blend, mozzarella, parmesan

Chefs Soup Kettle

Old Fashioned Tomato Soup

East Coast Seafood Chowder

Bread display

White & multigrain bread rolls, cheese sticks, Savory mini tea biscuits, mini corn & bacon muffins

Farmers Market Station

Build your own Caesar Salad station

Crisp romaine, creamy garlicky Caesar dressing, croutons, bacon bits, parmesan cheese

Farmers Market Greens

Selection of toppings and dressings

Roasted Yukon Gold & Sweet Potato Salad

Celery, apples, sundried cranberries, lemon & honey mayonnaise

Thai Noodle salad

Chow mein style noodles, crisp vegetables, scallions, sesame, soy, ginger & lime infused sweet chili vinaigrette

Greek salad

Tomato, peppers, onions, tomato, feta cheese, black olives, red-wine & oregano vinaigrette

Deli Meat Platter

Smoked turkey, roast beef, black forest ham, salami
3 mustards, horseradish cream, assorted pickles,

Gardeners Selection

Market fresh raw vegetable platter
Peppered bacon ranch dip

Fisherman's Day-boat Selection

Smoked salmon, marinated mussels, poached peel n eat shrimp
Lemons, cocktails sauce, Worcestershire, Tabasco sauce, red onions, capers

Baked Salmon Filet

Quinoa & lentil pilaf, lemon & spinach cream sauce

Steamed Mussels

Onions/ bacon/ scallions/ diced tomato/ Garrison Ale

Chef attended Mexican Taco Stand

Chef warmed tortilla shells & hard taco shells

Tortilla Chips

Spanish rice with black beans, tomato & sweet peppers

Fillings

-Mexican shrimp & black bean with tomatoes, red onions, scallions

-Spanish chicken Machacha with sautéed sweet peppers, onions & chili spices

Toppings

Chef Yan's Guacamole / salsa con queso / tomato salsa / sour cream / shredded lettuce /
grated cheese / pickled jalapeno / hot sauce

Under the Heat lamps

Dijon & herb crusted hip of beef
3 mustards, horseradish, red wine jus

In the Chafing dish

Buttermilk fried chicken
Franks red hot/honey

Southern style sausage gravy

Chef Andre's Jalapeño & cheddar cornbread

Classic buttermilk mashed potato

Seasonally inspired vegetable medley

Mac n Cheese Bar

Mac n Cheese

Elbow noodles / Sautéed onions/ roasted garlic/ rich cream sauce/ bread crumbs

Spaghetti & Meatballs

Classic Italian style with a rich & zesty marinara sauce

Garlic breadsticks

Warm cheese & garlic bread sticks

Sushi Bar

Hand rolled assortment of Sushi rolls

Pickled ginger/ soy sauce/ wasabi
Chopsticks

Kids Station

Assorted Crudités with ranch dip
Cheddar Cheese & crackers

Tortilla Chips
Salsa, Sour Cream

Farm fresh Scrambled eggs
Apple wood smoked bacon

Chicken fingers
French fries
Lots of ketchup

Kids Desserts

Assorted fresh baked cookies
Jello
Chocolate pudding
Fresh fruit salad

“HERE’S THE SCOOP”

CREATE YOUR OWN SUNDAE BAR

French Vanilla and Chocolate Ice Cream

Mouth Watering Toppings

Chocolate, Crushed berry compote, Macerated strawberries, Caramel Sauces

Scrumptious Trimmings

Whipped Cream, Maraschino Cherries, toasted walnuts, Chocolate Chips, Rainbow & chocolate Sprinkles, Crumbled Cookies, Coconut Shavings, Smarties, marshmallows, brownie chunks

“Just for Mom” Dessert Extravaganza Extraordinaire

Our Pastry Chef’s Shan Desilva’s Signature Dessert Buffet

Strawberry shortcake/ Grand Marnier cream filling
Orange creamsicle layer cake/ marshmallow foam
New York style cheesecake/ stewed wild berry compote
6 layer devils food cake/ creamy fudge filling/ rich chocolate frosting
Sticky toffee pudding/ dark chocolate/ caramelized banana/ toffee sauce
Warm Bailey’s & white chocolate bread pudding
Double Chocolate brownies
Assorted Home-style Squares

Fresh cut seasonal fruit
Whole fruit Tower
Homestyle chocolate Éclairs
Traditional European Croquembouche
Assorted French Pastries
Triple layered chocolate Mousse glasses
Raspberry & mango parfaits
Smores mousse
Mini Crème Brulee
Selection of home-style pies to include: Apple, pecan, lemon meringue, banana cream
Chocolate Fountain: Melons, berries, pound cake, brownie bites, marshmallows, Lady
Fingers and Assorted Biscotti