



# MOTHER'S DAY MENU

## GRAND LUNCHEON BUFFET

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### CHARCUTERIE DISPLAY

With Pâtés, Sausages, and Local Artisan Cheeses  
Served with Country Breads, Stone-Ground Mustards, and Chutneys

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### SEAFOOD DISPLAY

House-Smoked Salmon, Salmon Gravlax, Shrimp Cocktail and Traditional Garniture

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### SALADS

Gathered Baby Greens with Assorted Toppings and Vinaigrettes  
Asparagus Salad with Baby Kale and Pickled Spring Vegetables  
Bulgur Wheat Salad with Parsley and Sun-Dried Tomatoes  
Lentil and Wild Mushroom Salad with Tarragon and Fennel  
Baby Bok Choy with Sesame Vinaigrette

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### AT THE CARVING STATION

Rack of Spring Lamb Persillade

Roast New York Strip  
*Mini-Rolls and Bordelaise Sauce*

Crown Roast of Pork with Chorizo Stuffing

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### AT THE BUFFET

Grilled Salmon with Morels and Meyer Lemon  
Grilled Chicken with Ginger, Chilies, and Cardamom  
Spring Asparagus with Hollandaise  
Mashed Yukon Gold Potatoes with Boursin and Chives  
Broccolini with Pine Nuts and Herbed Butter  
Cauliflower Gratin with Gruyère Cheese  
Curried Potatoes, Tofu, and Lentils  
Seafood Paella

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### DELUXE VIENNESE DESSERT TABLE

Featuring a house-made selection of cakes, pies, mini-pastries, and chocolates

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**Executive Chef**  
*James Palmeri*

**Executive Sous Chef**  
*Steven Anson*

**Sous Chef**  
*Carlos Hernandez*

**Director of Dining Services**  
*Patrice Huart*