



# MOTHER'S DAY BUFFET



## CHARCUTERIE AND CHEESE DISPLAY

With Pâtés, Sliced Meats, Sausages, Artisan Cheese,  
Served with Country Breads, Stone-Ground Mustards, and Chutneys

---

## SEAFOOD DISPLAY

House-Smoked Salmon, Salmon Gravlax  
Shrimp Cocktail and Traditional Garniture  
Crab Claws with Dijon Dressing

---

## 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

---

## CARVED TO ORDER

Rack of Spring Lamb Persillade  
Roast New York Strip Loin with Min-Rolls and Bordelaise Sauce

---

## ACTION STATIONS

Ricotta Ravioli with Rock Shrimp and Pesto  
Fettuccini Carbonara with Guanciale and Parmesan

---

## AT THE BUFFET

Grilled Salmon with Morels and Meyer Lemon  
Grilled Chicken Breast with Prosciutto and Peas  
Spring Asparagus with Hollandaise  
Mashed Yukon Gold Potatoes with Boursin and Chives  
Cauliflower Gratin with Gruyere Cheese  
Curried Potato and Tofu with Lentils

---

## DELUXE PASTRY DISPLAY

Featuring Cakes, Tortes, Mini Desserts, and Chocolate Specialtie