



GRAND MOTHER'S DAY BUFFET



CHARCUTERIE AND CHEESE DISPLAY

With Pâtés, Sliced Meats, Sausages, Artisan Cheeses (GF)

Served with Country Breads, Local Honeycomb, Stone-Ground Mustard, and Chutneys

CHILLED SEAFOOD DISPLAY

Shrimp Cocktail with Traditional Garniture (GF)

House-Smoked Scottish Salmon, Gravlax, with Onion, Egg Yolk, Lemon, and Fried Capers (GF)

Crab Claws with Dijon Dressing (GF)

SOUPS

Lobster Bisque

Cream of Mushroom (V)

SALADS

Gathered Baby Greens with Assorted Toppings and Vinaigrettes (GF, V or V+)

Watermelon Salad with Baby Kale and Pickled Spring Vegetables (GF, V)

Burrata Cheese with Plums and Frisée (GF, V)

Shaved Fennel, Celeriac, and Wild Mushrooms (GF, V+)

Baby Bok Choy with Sesame Vinaigrette (GF, V+)

PASTA STATION

Lobster Ravioli with Double Cream and Sherry

Rigatoni with Sausage Ragout and Roasted Peppers

Gluten-Free Pasta Available Upon Request

CARVED TO ORDER

Roasted Rack of Spring Lamb Persillade

Roast New York Strip with Bordelaise (GF)

AT THE BUFFET

Seared Halibut with Grapefruit Butter and Grilled Leeks (GF)

Grilled Chicken Breast with Prosciutto and Peas (GF)

Spring Asparagus with Hollandaise (GF, V)

Mashed Yukon Gold Potatoes with Boursin and Chives (GF, V)

Cauliflower Au Gratin with Gruyère Cheese (V)

Curried Potatoes, Tofu, and Lentils (GF, V+)

DELUXE DESSERT DISPLAY

Chocolate Specialties, Seasonal Fruit Tarts, Petit Fours, Tortes, Artisan Pastries, Gluten-Free and Vegan Desserts

Chef Dessert Action Station