



Mother's Day Brunch Welcome

Served Tableside with a Complimentary Mimosa

House Made Pastry & Bakery Selections

Assorted Muffins, Croissants, Danish, Fresh Breads & Bagels

Served Tableside with a Complimentary Mimosa

Bristol Morning Breakfast Selections

Fresh Fruit & Yogurt Parfaits

Chef Attended Omelet Station

Freshly Made Custom Farmhouse Egg Omelet with your Choice of Ham, Peppers,

Mushrooms, Onions, Tomatoes, Spinach, Cheese & Herbs

Belgian Buttermilk Waffle Station

Accompanied by Assorted flavored Creamery Butters, Cinnamon

Sugar Sprinkle, Blueberry Compote, Local Maple Syrup

Breakfast Additions

Crispy Apple Wood Smoked Bacon

Country Style Breakfast Sausage

Hand Crafted Simply Scrambled Eggs

Secret Blend Seasoned Hash Browns

Fresh Sliced Seasonal Fruit Platters

Chilled Juice Bar

Orange, Cranberry, Apple

Carving Station

Maple Glazed Ham, Organic Black Cherry Pineapple Sauce

Herb Roasted Top Sirloin, Rosemary Jus

Main Course

Marinated Grilled Chicken, Button Mushrooms & Sweet Sherry Sauce

Filet of Lemon Sole, Spinach Artichoke Mousse, Chardonnay Beurre Blanc

Slow Roasted Sliced Turkey Breast, Honey Dijon Crema

Enhancements

Baby Spinach Salad, Toasted Slivered Almonds, Apricot Stilton, Honey Ginger Vinaigrette

Classic Caesar Salad, Creamy Caesar Dressing, Garlic Croutons, Parmesan

Roasted Garlic Smashed Potato

Seasonal Vegetable Sauté

Mediterranean Pasta Salad, Roasted Peppers, Tomatoes, Feta, Citrus Vinaigrette

Penne Primavera, Basil, Pesto Cream

Specially Selected Dessert Sampler Table

A delightful & Decedent Array of Sweets, Cookies & Confections