

Mother's Day Brunch 2018

\$39 Adults | \$14 Children under 12

20% Service Charge and 6.35% Sales Tax will be added to all parties

Sunday, May 13 from 10am - 2pm | Reservations required: 860-584-7673

WELCOME

SERVED TABLESIDE

Assorted muffins, croissants, Danish pastries, & fresh breads

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 creamery butters, cinnamon
sugar sprinkle, blueberry compote, local maple syrup*

BREAKFAST ADDITIONS

Crispy applewood 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

MOTHER'S DAY BRUNCH

CARVING STATION

Oven Roasted Turkey Breast
with cranberry orange relish

Grilled Flat Iron Steak
with rosemary au jus & horseradish cream

MAIN COURSE

Chicken Piccata
with a light lemon caper sauce

Parmesan Encrusted Cod
with garlic beurre blanc

ENHANCEMENTS

Mixed Green Salad
with cucumbers, carrots, tomatoes & balsamic vinaigrette

Classic Caesar Salad
with creamy Caesar dressing, garlic croutons & parmesan

Truffle Whipped Potatoes

Seasonal Vegetable Sauté

Mediterranean Pasta Salad
with roasted peppers, tomatoes, feta & citrus vinaigrette

Rigatoni Pomodoro

DESSERTS

Sampler Table

*A delightful and decadent array
of sweets, cookies & confections*

Make-Your-Own Sundae Bar
with 3 flavors of ice cream and assorted toppings

