

# **MOTHER'S DAY BUFFET**

## **SALADS & STARTERS**

### Artisan Cheese & Charcuterie Display

Gruyere, Cheddar, Gouda, Emmentaler, Brie, Goat, Boursin, Blue Cheese, Sopressata, Capicola, Prosciutto, Salami, Olives, Nuts, Assorted Baguettes, Breads, and Rolls, Roasted Beet Hummus, Pea with Mint Hummus, Fig Jam

#### Panzanella Salad

Cucumber, Tomato, Peppers, Asparagus, Focaccia Croutons, White Balsamic Dressing

Italian Pasta Salad <sup>GF</sup> Sun Dried Tomato, Olives, Chickpeas, Pea Shoots, Artichokes

**Tossed Salad** 

**Chilled Shrimp** <sup>GF</sup> With Cocktail Sauce and Lemon

Smoked Salmon Tartare GF With Toast Points

**Chicken Corn Chowder** 

# **CARVING STATION**

Beef Prime Rib GF Green Peppercorn Sauce

> Roasted Turkey <sup>GF</sup> Pan Gravy

# **HOT DINNER SELECTION**

Herb Crusted Salmon Over Saffron Sauce with Roasted Tomato

Crab Imperial Stuffed Flounder GF

#### Slow Roasted Beef Short Rib

**Chicken La Dolce Vita** GF Roasted with Italian Seasoning and White Wine

#### Mushroom Risotto GF

#### Assorted Buttered Hot House Vegetables GF

**Baked Ratatouille** <sup>GF</sup> Mozzarella Cheese

**Roasted Red Skin Potatoes** 

# **DESSERT TABLE**

Variety of Sweet Temptations

