



Mother's Day
**BRUNCH
MENU**
Sunday, May 12, 2024



SEATINGS FROM: 9:30 AM - 3:30 PM

"SAY MOM" SALAD BAR

Organic Spring Mix, Baby Kale, Arugula, Little Gem Lettuce
All The Fixins: Cheddar, Blue Cheese, Cherry Tomato, Beets, Cucumber, Red Onion, Carrots,
Dried Fruits, Nuts and More...
Sherry Vinaigrette, Ceasar, Blue Cheese, Ranch

HAND CRAFTED SALADS

Seasonal Fruits, Honey Infused Yogurt Dip
Caprese, Perilini Mozzarella, Basil, Plum Tomato, Balsamic
Baby Artichoke Hearts, Roasted Red Peppers, Eggplant, Grilled Fennel, Capers, EVO
Kale, Goat Cheese, Quinoa, Dried Fig, Apricot, Walnuts
Chicken, Fusilli, Bacon, Egg, Avocado, Ranch Dressing
Poached Gulf Shrimp, Zesty Cocktail Sauce, Lemon Wedges

TUSCAN FARE

"Everything Bagel" Focaccia, Broiled Clams Oreganata, Grilled Kielbasa
Prosciutto Ribbons, Olive Medley, Red Pepper Hummus, Toasted Pita Chips
Tabouli, Tuscan Smoked Salmon

Grilled Vegetable Display:

Tender Zucchini, Asparagus, Yellow Squash, Red Peppers, Fennel, Eggplant, Portobello

Artisanal Cheese Display:

Smoked Gouda, Swiss, Cheddar, Pepperjack, Cave Aged Blue

"TEATIME" SANDWICHES

Turkey Breast, Double Cream Brie, Organic Radish Sprouts, Cranberry Jam
Shaved Lamb Sliders, Oven Dried Tomato, Safron Aioli
Beef Pastrami, Health Slaw, Thousand Island
Breakfast Breads, Pound Cake, Brioche, Muffins, Biscuits, Bagels, Jams, Flavored Cream Cheeses

GOFFLE FARM FRESH EGG OMELETS

Egg Whites, Mushrooms, Spinach, Bacon, Ham, Red Pepper, Tomato, Cheddar, Spring Onion





CARVING BOARDS

Porcini Crusted Sirloin, Au Jus, Roasted Garlic Demi-Glace
Lancaster Country Ham, Pineapple Bourbon Glaze

CLASSIC HOT BUFFET

Cheese Blintzes, Fruit Coulis
Homemade Quiche Lorraine
Eggs Benedict, Canadian Bacon, English Muffin, Hollandaise
"Cinnabon" French Toast, Vermont Maple Syrup
Applewood Smoked Bacon & Breakfast Sausage Links
Yukon Gold Breakfast Potatoes
Goffle Farm Turkey, Orange Cranberry Roasted Brussels Sprouts, Pan Gravy
Pan Seared Mahi Mahi, Ginger Sesame Green Beans, Honey Miso Glaze
Barbequed Chicken Thighs, Smashed Garnet Yams
Mushroom Ravioli, Truffled Spring Pea Cream
Spring Vegetable Medley
Mashed Potatoes

FOR THE LITTLE ONES

Meatballs, Chicken Tenders & French Fries, Macaroni and Cheese, Pepperoni Pizza Quesadillas

SPRING SWEETS

Cannolis, Cookies, Macarons, Key Lime Curd, Tiramisu, Chocolate Mousse, Fruit Tarts
Pecan Squares, Cheesecake, Apple Pie, Brownies, Chocolate Dipped Strawberries

WAFFLE SUNDAE BAR

Banana, Salted Caramel, Hot Fudge, Whipped Cream, Berry Compote, Toppings, Vanilla Ice Cream

FRESHLY BREWED COFFEE AND TEAS, JUICES, MILKS, SODA



\$78 ADULTS/\$30 KIDS AGES 4-11

20% Service Charge and Tax Applies

Credit card is required to hold the reservation. A cancellation fee of 25% will be charged to the credit card on file for any cancellation received after May 3rd

**Please note the Grain House will be offering its regular Dinner Menu at 5pm*