



# Mother's Day Brunch

## MENU

SUNDAY, MAY 11, 2025

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, Seasonal Cubed Fruits  
Sherry Vinaigrette, Ceasar, Blue Cheese, Ranch

### HAND CRAFTED SALADS

Heirloom Caprese, 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

### MEZZE MARKET SECTION

Honey Infused Berry Yogurt Parfait Tower  
Broiled Clams Oreganata, Coconut Shrimp, Grilled Polish Kielbasa  
Prosciutto Di Parma, Olive Medley, Red Pepper Hummus, Smoked Dill Salmon  
Grilled Tender Zucchini, Asparagus, Red Peppers, Fennel, Eggplant, Portobello

#### **Artisanal Cheese Display:**

Smoked Gouda, Swiss, Cheddar, Pepperjack, Shropshire Blue

### "TEATIME" SANDWICHES

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



### GOFFLE FARM FRESH EGG OMELETS

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

### CARVING BOARDS

Porcini Crusted Prime Rib, Au Jus, Zesty Horseradish Sauce  
Lancaster County Pit Ham, Pineapple Bourbon Glaze

### CLASSIC HOT BUFFET

Goffle Farm Turkey, Orange Cranberry Sauce, Roasted Brussels Sprouts, Pan Gravy  
Arrow Leaf Spinach Stuffed Lemon Sole, Farro Grains, Mediterranean Sauce  
Barbequed Chicken Thighs, Smashed Garnet Yams  
Applewood Smoked Bacon & Breakfast Sausage Links  
Mushroom Ravioli, Truffled Spring Pea Cream  
Eggs Benedict, Canadian Bacon, English Muffin, Hollandaise  
Spring Vegetable Medley  
Yukon Gold Potato Duo, Breakfast and Mashed  
Homemade Spring Onion, Broccoli, Ham, Cheese Quiche  
"Cinnabon" French Toast, Vermont Maple Syrup

### FOR THE LITTLE ONES

Meatballs, Chicken Tenders, Macaroni and Cheese, Pepperoni Quesadillas

### SPRING SWEETS

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

### WAFFLE SUNDAE BAR

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

**\$79 ADULTS/\$30 KIDS AGES 4-11**



*For Reservations Call*  
**908-696-2335**



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 2, 2025*