



Mother's Day Champagne Brunch
Served in our Gold Ballroom and Brandywine Room,
From 10:00am-2:00pm

Beverages & Starters

Mimosas and Bloody Mary's Made to Order
 Chilled Juices, Milk, and Soda

Buffet Featuring

Hors D' Oeuvres

Domestic and Imported Cheeses and Crackers & Fresh Crudité and Dips

Appetizers and Salads

Sliced Fresh Fruit Display with Yogurt Dip, International Cheese Display with Crackers & Mustard Dip
 North American Smoked Salmon, Peel n' Eat Shrimp with Cocktail Sauce, Poached Salmon with cucumber Dill Green Mustard Sauce
 Cured Fresh Salmon & Ahi Tuna Loins
 Tossed Mesclun Salad with (2) Dressings- Chef's Choice, Classic Caesar Salad, Kennett Square Mushroom Salad
 Bowtie Pasta Salad, Three Bean Salad, Oriental Chicken Salad, Tortellini & Tuna Salad, Pickled Beets & Cucumber & Onion Salad Classic Cole Slaw

Antipasto

A Gourmet Selection of Prosciutto Ham, Capicola, Sopressetta, Genoa Salami, Noccachini, Asiago and Gorgonzola Cheeses, Cherry Peppers, Marinated Artichokes,
 Roasted Red Peppers, Grilled Vegetables with Balsamic Vinaigrette, Ripe and Green Olives, Pepperchini, and Assorted Breads

Breakfast Pastries Station

Fresh New York Style Bagels w/ Cream Cheese, Assorted Crumb and Coffee Cakes, Croissant Large Fresh Baked Muffins, Pastries, Scones, Cinnamon Swirls
 Breads to Include: Old Fashion, Lemon Poppy Yogurt & Marble Pound Cake, Fresh Fruit Preserves, Honey, Marmalade & Sweet Butter

Entrees

Roast Prime Rib of Beef in Natural Sauces and Demi Glaze "Sliced by Our Chef"

Chicken Picante

*Sautéed Chicken Breast, Sautéed with Butter, Garlic, White Wine, Sundried Tomatoes, Capers,
 Mushrooms and Lemon Juice*

Fried Crab Cakes "House Specialty"

Jumbo Lump Crab Cakes Made with Our World Famous Original Recipe

Flounder Washington

*Fresh Broiled Rounds of Flounder, Stuffed with Jumbo Lump Crab Imperial and Asparagus Spears,
 Drizzled with Lemon Butter*

Virginia Baked Ham with Pineapple Glaze

French Toast ~ with Warm Maple Syrup

Scrambled Eggs ~ Traditional Style

Sides

Home Fried Potatoes/ Rice Pilaf
 Vegetable Medley
 Bacon and Sausage

"Action Station"

Omelet & Eggs Benedict Station

Omelets Made to Order and Eggs Benedict Served on English Muffin with Canadian Bacon and Hollandaise Sauce

Dessert Bar

Assortment of Cakes & Pies Featuring:

Chocolate Marble Cheese Cake, Dark Side of the Moon Cake, Snicker Chocolate Truffle Cake,
 Triple Chocolate Mousse Cake, New York Style Cheese Cake, Oreo Monster Mousse Cake, Tiramisu
 Chocolate Mousse, Homemade Rice Pudding and Fresh Baked Cookies

Waffles and Ice Cream

Fresh Made Waffles, Served with Vanilla Ice Cream, Whipped Cream and Powdered Sugar

Bananas Foster Flambé Station

Sliced Bananas, Sugar, Ground Cinnamon and Rum Served over Vanilla Ice Cream

Chef's Choice of Hot Cobbler

Gourmet Chocolate Fountain

"Ultimate Chocolate Experience"

Featuring White or Dark Chocolate

Dipped Items Included:

Strawberries, Pineapple, Melon & Bananas, Pretzel Rods, Potato Chips, Marshmallows, Caramel Squares, Graham Crackers, Rice
 Krispie Treats, Cookies (Biscotti's, Oreo's, Shortbread, Chocolate Chip)

Pound Cake and Brownies

Coffee, Tea, Decaffeinated & Non Alcoholic Beverages

Adults \$29.95 per person

Children \$14.95 per person

Ages 3-12

Above Prices are Subject to 6% Sales Tax and 18% Service Charge

Cash Bar