

# *Mother's Day Brunch*

---

May 12th, 2024, 10:30AM-2:00PM

***\$80 Per Person.***

---

## ***Seafood Station***

*Smoked Salmon and Garnishes*

*Steamed Shrimp Cocktail, Cocktail Sauce,*

*Remoulade, Lemons*

*Grilled Octopus Salad*

*Oysters on the Half Shell, Champagne Mignonette*

*Spicy Tuna Poke, Sushi Rice*

*Snow Crab Legs*

## ***Carving Station***

*Slow Roasted Prime Rib*

*Au Jus*

*Horseradish Sauce*

*Dinner Rolls*

## ***Cheese and Charcuterie Station***

*Vegetable Crudite*

*Charcuterie*

*Assorted Imported Cheeses*

*Crackers and Flatbreads*

## ***Pastry Station***

*Mini Croissants*

*Donuts*

*Dessert Miniatures*

*Mini Danishes*

\*Consuming raw or undercooked beef, meat, shellfish, or poultry may increase the risk of foodborne illness\*

# Mother's Day Brunch

---

Limit of 2 per order per person

---

## Menu

### *Crispy Shrimp & Grits*

*With Rooster Sauce Gravy*

### *Cheesesteak Benedict*

*With Poached Egg, Peppers, Provolone Glacage*

### *Breakfast Macaroni & Cheese*

*With Rooster Sauce Gravy*

### *Housemade Corned Beef Hash*

*With Poached Egg*

### *Grilled Chicken Salad*

*Blackberry Balsamic Vinaigrette, Kalamata, Tomato, Cucumber,  
and Red Onion*

### *Maryland Crab Cake Benedict*

*Grilled Baguette, Hollandaise, Caviar*

### *Country Fried Chicken Wings*

*Cornmeal Pancake, Maple Sage Butter*

\*Consuming raw or undercooked beef, meat, shellfish, or poultry may increase the risk of foodborne illness\*