

# Mother's Day Brunch Buffet

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## CHARCUTERIE AND ANTIPASTA DISPLAYS

### CHILLED BAR

*Chilled Wild GA Shrimp with Heirloom Tomato Cocktail,  
Champagne Poached Atlantic Salmon with a Dill Lemon Crème Fraiche,  
Blue Cocktail Crab Claws with Garlic Aioli*

### OMELETS & QUICHE STATION

**Omelet Bar:** *Ham, Bacon, Sausage, Onions, Peppers, Tomatoes, Mushrooms,  
Green Onions, Cheddar Cheese*

*Quiche Lorraine, Crab Spinach Goat Cheese, Shrimp & Andouille Sausage*

### BREAKFAST STATION

*Scrambled Eggs, Applewood Smoked Bacon, Pork Sausage Links,  
O' Brien Potatoes, Crepes Suzette, Assorted Breakfast Pastries & Muffins*

### BRUNCH STATIONS

**Roasted Peppercorn N.Y Strip Loin:** *Twice Stuffed Yukon Potatoes,  
Garlic Green Beans, Burgundy Wild Mushrooms, Carving Rolls with Butter,  
Bordelaise Sauce, Horseradish Dill Cream*

**Shrimp and Grits Station:** *Yellow Stone Ground Grits, Local Wild GA Shrimp  
& Andouille Cajun Cream Smoked Cheddar Cheese, Applewood Bacon,  
Green Onions, Blistered Tomatoes*

**Chicken & Waffles:** *Buttermilk Fried Chicken, Belgium Waffles, Maple Syrup,  
Whipped Cream, Berries*

### PASTRY CHEF'S SEASONAL DESSERTS