

Mother's Day Brunch Buffet

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*

OMELET STATION

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

BREAKFAST STATION

*Scrambled Eggs, Applewood Smoked Bacon, Sausage,
O' Brien Potatoes, 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: *Chicken, Waffles, Maple Syrup, Whipped Cream, Berries*

PASTRY CHEF'S SEASONAL DESSERTS