



Restaurant & Bar

Mother's Day Buffet

SUNDAY, MAY 11th, 2025

AVAILABLE 10 AM - 4:00 PM

ADULTS \$75 | CHILDREN AGED 6 – 12 \$ 40

CHILDREN 5 & UNDER FREE

CARVING STATION

Slowly Roasted Prime Rib with Au Jus & Horseradish Cream (GF)
Roasted Prime Honey Glazed Pork Loin with Grainy Mustard (GF)
Mesquite Grilled Salmon with Herb Olive Oil (GF)
Sourdough Bread with Butter

HOUSE SPECIALTIES

BBQ Baby Back Pork Ribs
Mary's Organic BBQ Chicken
BBQ Sausage
Macaroni & Cheese (V) Tender Spring Asparagus (GF/V)
Buttermilk Mashed Potatoes (GF)
Mashed Garnet Yams
Mesquite Grilled Chicken Breast with Creamy Caper Sauce (GF)
Lentil Penne Pasta with Basil Pesto & Roasted Vegetables (GF/V)

SEAFOOD STATION

House Smoked Salmon (GF) with Bagels and Cream Cheese Chilled Shrimp with Zesty Cocktail Sauce (GF)

BREAKFAST SPECIALTIES

SERVED UNTIL 3 PM

Classic Eggs Benedict with Cayenne Hollandaise Sauce
Cage Free Scrambled Eggs (GF)
Country Style Home Fried Potatoes
Applewood Smoked Crisp Bacon (GF)
Blueberry Pancakes with Warm Maple Syrup (V)
French Toast Served with real Maple Syrup

DOMESTIC & IMPORTED CHEESE

Served with Grapes, Berries and Bread

CHEF'S CHOICE OF SALAD

Classic Caesar with Parmesan Croutons, Tangy Coleslaw (GF/V)
Farro Salad with Roasted Beets, Pickled Onions, Arugula,
Sherry Vinaigrette (GF/V)

HOUSE MADE DESSERTS

Gluten Free Desserts Available • Spring Strawberries with Fresh Whipped Cream
Rich Chocolate Ganache Cake • Tiramisu Cheesecake • Lemon Cake • Assorted Pastries

ASK ABOUT OUR SPECIAL EVENT PLANNING, CATERING SERVICES, WEDDING PACKAGES
CALL: 650-291-0306