Mother's Day Brunch Buffet



Sunday, May 12, 2019 • 10am - 2pm

Complimentary Mimosas/Bloody Mary's prepared by our bartender

Starters

Seasonal and exotic fresh fruit display
A selection of breakfast pastries including,
Croissants, muffins, bagels and a variety of artisan rolls
Assorted domestic and imported cheeses with gournet condiments
Array of smoked specialties including Scottish smoked salmon and shrimp cocktail

Salads

Vine Ripened Tomato & Mozzarella salad with julienne basil Strawberry & Arugula Salad with bitter greens, sweet glazed walnuts, crumbled feta cheese & Dijon dressing Mediterranean Quinoa Salad with cucumbers, tomatoes, Kalamata olives, apricots lemon tarragon dressing

Breakfast Buffet Selections

Traditional scrambled eggs
Applewood bacon and country sausage
Classic eggs benedict, poached egg with Canadian bacon served
on an English muffin with Hollandaise sauce
Home-fried potatoes

Omelet & Waffle Station

Belgian waffles served with fruit toppings including strawberries, blueberries, raspberries, whipped cream & powdered sugar

Omelets made to order with a variety of fillings

Carving Stations

Prime Rib of Beef served with au jus & horseradish sauce Roast Turkey with traditional gravy and cranberry sauce Pork Tenderloin served with a mango & mint relish

Entrées and Sides

Pan Seared Jumbo Lump Crab Cakes with roasted dill and caper aioli and lime chipotle sauce
Herb Grilled Chicken with a tomato jalapeno & caper relish with balsamic glaze
Gemelli Pasta with roasted garlic, spinach & parmesan cheese
Grilled Asparagus with almonds & balsamic
Roasted Tri-Colored Fingerling potatoes

Desserts

Viennese table
Selection of cakes and tarts
Assorted mousses
Chocolate Covered Strawberries

Adults - \$39.95 Seniors (60 & over) - \$34.95 12 & Under - \$16.95 No Charge for Children 5 and Under Subject to 6% tax, 22% gratuity for all parties

For Reservations: 610-908-6079 or sales@cpvalleyforge.com