

Mother's Day

Sunday, May 12, 2024 • Seatings from 2 pm - 8 pm

Carving Stations

USDA Prime Ribeye

veal demi-glace au jus and creamy horseradish aioli

Roasted Pork Loin

oven-roasted pork loin with a honey garlic glaze and pork au jus

Cold Buffet

Charcuterie Board

prosciutto, genoa cotto salami, mortadella, pickled root vegetables, burrata, smoked cheddar, gorgonzola bleu cheese, grilled baguette

Watermelon Cucumber Feta Salad

fresh watermelon, feta cheese, thinly sliced red onions and cucumbers with a honey vinaigrette dressing **gf**

Lemon Shrimp Orzo Salad

poached shrimp and sugar snap peas with orzo, minced shallots, fresh dill tossed in a lemon herb dressing

Strawberry Spinach Salad With Avocados And Glazed Walnuts

sliced strawberries, baby spinach, avocados with a berry vinaigrette dressing **gf**

Hot Buffet

Seafood Paella

saffron rice, chorizo, large shrimp, mussels, red bell peppers, peas in a rich chicken stock **df**

Baked Salmon Fillet With Dukkah

fresh salmon fillet, greek yogurt, dukkah spice and a fennel orange salad

Chicken Cordon Bleu

Mary's chicken breast rolled with ham and Swiss cheese, breaded then oven roasted, finished with a Dijon cream sauce

Vegetable Lasagna

sautéed mushrooms, zucchini, roasted tomatoes, olives, ricotta, Gruyère, mozzarella, burrata cheese, layered in a rich Gruyère cream sauce

Hot Sides

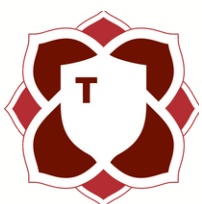
grilled garden asparagus with balsamic glaze
au gratin potatoes **gf**

lemon thyme glazed carrots **gf**

assorted dinner rolls with sweet cream butter

Dessert

profiteroles with lemon curd, whipped cream, and fresh blueberries
fruit tarts with pastry cream, fresh fruit, and apricot jam
assorted truffles
cookies and cream cheese bars



\$90 per person | \$45 ages 7 to 14 | Complimentary ages 6 and under

For groups of 10 or more, please email ssharaf@tetherow.com

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