

# Mother's Day Brunch

Sun, May 11, 2025 • Seatings from 9 am - 1 pm  
\$95/ages 12 and up; \$45/ages 4-11; Complimentary/ages 0-3

## Stations

### Carving

Rosemary Crusted New York Strip Loin  
au jus **gf**

Pork Roulade  
stuffed with bacon, Granny Smith apples,  
caramelized fennel, smoked gouda, and  
apple cider gastrique **gf**

### Omelette

Farm Fresh Eggs  
Vegetables  
Assorted Meats  
Assorted Cheeses  
**gf**

### Hot Buffet

**Crabcake Eggs Benedict**  
Old Bay hollandaise sauce

**French Toast**  
caramelized bananas and  
spiced walnut maple syrup **v**

**Caramelized Mushroom Quiche**  
onions, spinach, Gruyère

**Prawns with Angel Hair Pasta**  
fresh spring peas, sundried tomatoes,  
yuzu beurre blanc

**Herb Marinated Grilled Chicken Breast**  
rosemary thyme glaze de Poulet **gf**

**Mexican Street Corn**  
sweet potato, garbanzo beans, kale,  
black beans, poblano peppers, cashew  
crème **gf v**

**Garlic Mashed Potatoes**  
cream & butter

**Roasted Spring Vegetables**  
herbs & olive oil

### Cold Buffet

**Charcuterie Board**  
artisan, domestic, and local cheeses,  
cured meats, crackers, dried fruits,  
pickled vegetables

**Caesar Salad**  
chopped romaine, shaved parmesan,  
herb croutons, house-made Caesar  
dressing

**Baby Spring Mix Salad**  
shaved red onion, fresh local  
strawberries, lemon blueberry  
vinaigrette, goat cheese crumble **gf**

**Quinoa & Kale Salad**  
fresh cut herbs, sundried tomatoes,  
artichoke hearts, feta cheese, roasted  
red pepper vinaigrette **gf**

**Fresh Fruit**  
seasonal berries

### Kids

Pancakes, Applewood Smoked Bacon, Fresh Fruit Salad

### Sweets

Mini Angel Food Cake  
macerated strawberries and lemon Chantilly cream

Passion Fruit Custard Cannoli's

Assorted Macarons **gf**

Chocolate Torte  
berry coulis **gf**

Tetherow Members Receive 15% Discount

