

MOTHER'S DAY BRUNCH

AT THE FARM

Sunday, May 12, 2019

"MOM"ELET STATION

Selection of Fillings to Include Caramelized Onions, Peppers, Mushrooms, Tomatoes, Spinach, Asparagus & Roasted Jalapeno. Accompanied by Gourmet Cheeses & Meats.
Applewood Smoked Bacon & Farm Sausage

PECAN FRENCH TOAST

Twice-Cooked Challah with Pecan-Honey Glaze, Bananas & Caramel Maple Syrup

KALE & QUINOA SALAD

Toasted Pecan Pieces, Feta, Dried Fruits, Lemon Vinaigrette

CAPRESE SALAD

Cherry Tomatoes & Mozzarella with Farm Basil.
Drizzled with Olive Oil & Fresh Cracked Pepper.

GRILLED HERB CHICKEN

Drizzled with a Lemon-Basil Beurre Blanc

SLOW BRAISED SHREDDED BEEF SHORT RIBS

Topped with roasted Mirepoix

DAUPHINOISE POTATOES

Scalloped and layered potatoes with melted Gruyère cheese

CREAMY MAC & CHEESE

YOGURT & GRANOLA

Creamy Yogurt with Housemade Granola and Assorted Fresh Fruit

FARM FRESH BAKED PASTRIES & BREADS

Bountiful Display of Coffee Cakes & Muffins
Served with Whipped Butter and Homemade Preserves

SWEETS TABLE

Flaming Donuts station, Strawberry Shortcake and Funfetti Cakes in a Jar, Mini Chocolate Chip Cookies, Chewy Brownies (gluten-free), Pecan Pie Bites

YOGURT & GRANOLA

GARLIC BRUSHED SOURDOUGH ROLLS WITH WHIPPED BUTTER

BEVERAGES

Regular Coffee, Iced Tea, Lemonade & Orange Juice
*White Wine & Champagne for Purchase