



Breeze

MOTHER'S DAY GRAND BUFFET 2019

APPETIZER DISPLAY

FRESH BAKED PASTRIES AND CROISSANTS
DISPLAY OF IMPORTED AND DOMESTIC CHEESES

baguettes | crackers | breadsticks

TRADITIONAL CAESAR SALAD

ASPARAGUS FRISÉE SALAD

GARDEN SALAD VERRINES

peas with crème fraîche & bacon | lobster with tomatoes & avocados |
beets | salmon with cucumber and fromage blanc

IMPORTED AND DOMESTIC CURED MEATS

saucisson | prosciutto | ham | salami | sausage

ASSORTED FRESH FRUIT DISPLAY

yogurt | honey | mascarpone

SOUPS

DILL CARROT SOUP

BREEZE SIGNATURE CLAM CHOWDER

ENTREE ACTION STATION

HONEY-GLAZE HAM

pineapple reduction | madeira glaze

OMELETTE STATION

mushrooms | bell peppers | onions | tomatoes | sausage | bacon | ham |
gruyere | cheddar | american cheeses

FRESH WAFFLE STATION

strawberries | blueberry compote | new england maple syrup |
whipped cream | home-made chocolate fudge

ROSEMARY ENCRUSTED SIRLOIN ROAST

creamed horseradish | natural juice

HOT ACCOMPANIMENTS

EGGS BENEDICT | GRILLED CHICKEN BREAST |

STEAMED VEGETABLE WITH SHRIMP | BACON & LEEK QUICHE |

CARBONARA WILD MUSHROOM PENNE PASTA |

MARBLE POTATOES

DESSERT DISPLAY

CHOUX CHOUX | APPLE RHUBARB GALETTES |

CHOCOLATE RASPBERRY MACAROON |

RASPBERRY TIRAMISU | PETIT FOUR VARIETY |

CHOCOLATE COVERED STRAWBERRIES

CHILDREN'S BUFFET

ASSORTED PIZZAS | SHRIMP SCAMPI |

RICE & BROCCOLI WITH MEATBALLS |

MILK AND FRESH BAKED COOKIES

\$62.00 per Adult; \$31.00 per Child

(ages 5-12 years)

and Free for Children

under age 5

Plus tax and gratuity

Executive Chef, Cedric Beguin

