



Mother's Day Brunch Buffet

May 12, 2024
10:30 am - 3:00pm

Seafood Displays on Ice

Chilled Display of Poached Lobster and Shrimp
Native Oysters on the Half Shell
Chatham Clams on the Half Shell
Chatham Bars Inn Lobster Salad
Spicy Tuna Tartar

Smoked Fish Display

Smoked Salmon, Peppered Mackerel, and Smoked Trout
Accompanied by Brown Bread and Traditional Condiments

Display of Imported and Domestic Cheeses

Served with Fresh Fruit, English Crackers and French Breads
Displayed with Whole Cheeses, Assorted Breads and Fruit

Cold Platters

Farmer's Green Salad with Goat Cheese, Shaved vegetables, Champagne Vinaigrette
Baby Gem Salad, Pistachio Dressing, Seed Crumble, Herbs
Charred Broccolini Salad, Hummus, Freekeh, Cumin Vinaigrette
Antipasto: Prosciutto Di San Daniele, Salami, Bresaola, Mortadella, Soppressata
Assortment of House Made Pickles and Fermented Vegetables from Our Farm
Aged Balsamic Vinegar, Extra Virgin Olive Oils
Sliced Seasonal and Tropical Fruits

Bread and Bagel Station

Assorted Bagels with Traditional Whipped Cream Cheese
Assorted Rolls and Breads
Danish, Muffins and Croissants
Whipped Butter

Omelet and Waffle Station

Omelets, Fried Eggs, Scrambled Eggs, or Egg Beaters
Fillings include: Cheddar Cheese, Swiss Cheese,
Spinach, Mushrooms, Onions, Lobster,
Peppers, Tomato, Ham and Bacon

Waffles Served with:

Wild-Berry Compote, Roasted Apple Chutney,
Vanilla Whipped Cream, Powdered Sugar,
Sliced Bananas, Chocolate Chunks, Fresh Strawberries,
Maple Syrup and Sweet Butter

Displayed in Silver Chafing Dishes:

Traditional Eggs Benedict
Cherry Wood Smoked Bacon, Sausage and Ham
Seafood "Stuffed" Cod, Seafood Nage, Tarragon
Chicken Oscar, Asparagus, Hollandaise
Lobster and Spring Pea Risotto, Herb Mascarpone
Assorted Spring Vegetables with Green Garlic Butter

Chefs to Carve

Slow Roasted Prime Rib of Beef, Onion Jus, Horseradish Cream
Smoked Pistachio Stuffed Pork Loin, Natural Jus

Dessert Buffet

Blackberry Ginger Cheesecake, graham crust
Pineapple Upside Down Cake, Yuzu Cream
Crème Fraiche Pana Cotta, Strawberry Basil Salad
Chocolate Custard Eclair, Bolivian Single Domain Wild Chocolate
Brown butter tart with mixed berries.
Sacher Torte, Dark Chocolate Ganache, Apricot Gelee
Peach Melba Cobbler, Vanilla Whipped Cream
Assorted House Made Cookies

\$150.00 per person

\$70.00 Juniors (5-12)

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked potentially hazardous foods may increase the risk of food borne illness.
6.25% Massachusetts State tax and 0.75% local tax will be added to your check.