

Mother's Day Menu

SWEET & SAVORY BREAD SELECTIONS

Pastries, Croissants, Artisan Breads

Butter Boards, Cream Cheese, Herbed Olive Oil

SOUPS

Roasted Tomato Bisque | New England Clam Chowder

SALADS

Baby Leaf Mixed Greens Salad, Dried Apricots, Champagne

Poached Pears, Shaved Radish, Parmesan Vinaigrette

Classic Caesar Salad, Parmesan Croutons

Orzo Antipasto Salad, Artichokes, Sundried Tomatoes, Cured

Olives, Marinated Mushrooms, Basil Aioli

Fresh Seasonal Fruit Salad, Lemon-Poppyseed Dressing

OMELET STATION

Made-to-order Omelets with Whole Eggs and Egg Whites.

Assorted Cheeses, Meats and Vegetable Fillings.

RAW BAR

Poached Shrimp Cocktail

Connecticut Littleneck Clams on the ½ Shell

East Coast Varietal of Oysters on the ½ Shell

Chilled Jonah Crab Claws

House-made Cocktail Sauce, Pomegranate Mignonette,

Lemons, Tabasco

CARVING STATION

Beef Tenderloin, roasted shallot demi

Maple-Citrus Glazed Ham, grilled pineapple salsa

BREAKFAST BUFFET STATION

Crab Cake Benedict, béarnaise sauce

Traditional Benedict, classic hollandaise

Mini Waffles, locally sourced Matteson's Maple Syrup,

Assorted Toppings

Chorizo and Sweet Potato Breakfast Home Fries

Wild Mushroom and Goat Cheese Quiche

Tomato Confit & Spinach Quiche

Breakfast Sausage | Maple-Pepper Bacon

LUNCH BUFFET STATION

Chicken Piccata, capers, white wine, lemon, butter

Roasted Vegetable Ravioli

Miso Glazed Atlantic Salmon

Eggplant Rollatini

Green Beans Almondine | Rice Pilaf

Sweet Potato and Sage Gratin

Roasted Spring Vegetables, Hummus

DESSERT TABLE

Assorted house-made pastries and desserts

created by our in-house pastry chef

SUNDAY, MAY 14, 2023

Mother's Day Grand Brunch Buffet

11:00 a.m. - 3:00 p.m.

Pricing includes gratuity and sales tax

Adults \$119 each

Children 3 - 10 years old \$59 each

Children under 3 Free

RESERVATIONS

TheWharfMadison.com | 203-350-0014