Mother’s Day Buffet
$110 per person, $45 for children ages 5 - 12
11:00 AM – 6:00 PM

**Raw Bar & Seafood**
Chilled Crab Claws • Old Bay Seasoning Poached Shrimp • Freshly Shucked Oysters with Peach Mignonette • Traditional Condiments

**Seafood Salads**
Scallop and Snapper Ceviche with Smoky Corn, Avocado, and Spring Onion • Frutti di Mare Seafood Salad, Baby Shrimp, Squid Tomato, Celery, Citrus Dressing • Crab Roll • Spicy Tuna Roll • Tuna and Salmon Nigiri

**Composed Salads**
Grilled Spring Vegetables, Taggiasca Olives, Marinated Grilled Mushrooms, Herb Dressing • Assortment of Italian Meats Prosciutto, Coppa, Bresaola, Soppressata • Imported Cheese Display Red Dragon, Humboldt Fog, Taleggio, Piave • Artisanal Bread Display of Grilled Country Bread, Grissini, Cranberry Walnut • Red Pepper Hummus, Olive Tapenade, Asparagus, Pesto • Madera Marinated and Grilled Pineapple Salad with Watercress, Avocado and Jicama and tequila Cumin Dressing

**Local Farmers Market**
Chef Kevin’s Salad with Housemade Dressing, Cherry Tomatoes, Kalamata Olives, Cucumbers, Black Bean Corn Relish, Herb Croutons, Shaved Red Onion, Mixed Peppers Grilled Chicken, Blue Cheese, Parmesan Cheese, Candied Walnuts, Chipotle Pecans • Spinach and Hearts of Palm Salad with Marinated Artichokes and Key Lime Dressing, Caprese Salad with Heirloom Tomatoes, Buffalo Mozzarella, Micro Basil and Fig Reduction • Marble Potato Salad with Summer Green Beans, Piquillo Peppers, Shaved Radish, Apple Cider-Dill Dressing

**Breakfast Corner**
Housemade Granola Parfait with Berries • Display of Freshly Baked Breads, Rolls, Pastries • Pancakes • Bacon • Sausage • Eggs Benedict • Scrambled Eggs • Egg White Frittata

**Carving Station**
Herb Crusted Lamb Leg, Mint Chimichurri • Sea Salt and Peppercorn Carved New York Strip Steak, Barolo Demi House Cured and Smoked Gravlax, Caper and Crème Fraîche Sauce

**Specialty Dishes**
Florida Mahi Mahi, Lemon, Caper, Butter • Local Assorted Seasonal Vegetables • Chicken Cacciatore, Olives, Mushrooms, Peppers • Whipped Brown Butter Yukon Gold Potatoes • Fresh String Beans, Onion Seeds, Oven Roasted Tomatoes • Wild Rice Pilaf • Potato and Leek Soup

**Custom Pasta Station**
Penne, Spaghetti, Cheese Ravioli, Orecchiette • Bolognese, Alfredo, Pomodoro, Arrabiata, Pesto • Chicken, Shrimp, Grouper Cheeks, Sausage • Mushroom, Pepper, Broccoli, Garlic, Tomato, Onion

**Small Plates**
Seared Foie Gras, Brioche, Moscato Reduction • Belgian Waffles, Blueberry Compote, Lemon Curd

**From the Bakery**
Assorted Bread Selection of Artisanal Breads and Assorted Breakfast Pastries

**Kids Buffet**
Vegetable Crudité • Pizza • Chicken Fingers • PB&J • Mixed Fruit • Fresh Fruit • Assorted Cookies and Brownies • Worms in Dirt • Sprinkle Cupcakes

**Dessert**
Assorted Verrines • Assorted Macaroons • Assorted Italian Cookies • Mini Fruit Tartlet • Chocolate Mousse Cup • Florida Lemon Bar • Strawberry Angel Food Cake • Salted Caramel Ganache Tarts • Chocolate and Piedmont Hazelnut Cake • Mascarpone Cheesecake • Mocha Crème Brûlée Cherry Apricot Clafoutis • Italian Coconut Cake • Cranberry and White Chocolate Bread Pudding