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# 2025 MOTHER'S DAY BRUNCH BUFFET

Adults - \$100++ • Children - \$50++ (12 and under)  
*Seatings from 10am - 3pm • Live music - 11am - 3pm*



## CHILLED SHELLFISH

Jumbo shrimp • Maine oysters • Mussels  
*mignonette, lemon-tarragon mayonnaise, cocktail sauce*

## PLATTERS

Charcuterie – cured meats, house pickles, dijon mustard, bread & crisps  
Cheese & Antipasto - artisanal cheeses, marinated vegetables, pickles, mustard, jam, crackers  
Smoked Salmon – pickled red onions, egg, capers, tomato, cucumber, whipped cream cheese, bagels  
Vegetable Crudit  – house buttermilk ranch, tzatziki, smoked trout dip, bread & crackers  
Mini Lobster Rolls – butter aioli, lettuce, profiterole

## HORS D'OEUVRES

Crab Cakes – maine lump crab, herb tartar, spicy aioli, charred lemon  
Mini Buttermilk Biscuits & Pulled Pork – purple cabbage slaw, hickory barbecue sauce, pickles  
Fried Chicken & Waffles Bites – hot honey, green onion  
Spinach & Artichoke Stuffed Mushrooms – roasted garlic breadcrumb, chives

## EGGS & BREAKFAST

Soft Scrambled Eggs  
Mini Quiche – mushroom, sundried tomato, baby spinach  
Quiche Lorraine – gruyere cheese, smoked bacon  
French Toast Bread Pudding – Maine maple syrup, challah bread, cinnamon  
Applewood Smoked Bacon  
Breakfast Sausage  
Seasoned Home Fries

## SOUPS

Chicken & rice with root vegetables  
Clam chowder  
Roasted tomato with pesto

## ENTR ES

Prime Rib – foie gras butter, chimichurri  
Lemon Baked Cod – lump crab newburg sauce  
Glazed Ham – Maine maple glaze

## SALADS AND SIDES

Caesar Salad – parmesan, garlic crouton  
Mixed Green Salad – blueberries, lemon & herb vinaigrette  
Honey Roasted Carrots – crushed walnuts, fresh herbs  
Whipped Potatoes – roasted garlic, sage, butter, cream  
Baked Macaroni & Cheese – four cheese blend  
Vegetable Panach  – mushrooms, leeks, onion, broccoli rabe

++ Indicates the current 8% Maine State Food Tax and 20% Guest Service Fee



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EXECUTIVE CHEF Nikkol Mulligan

FOOD & BEVERAGE MANAGER Michael a Quigley

CULINARY DIRECTOR Cait Morris

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS