



MOTHER'S DAY MENU 2009

Soup

Lobster Bisque

Salads

Asian Pear Salad

Shaved Red Onion, Dried Cherries, Bleu Cheese, Toasted Walnuts with a Maple-Balsamic Vinaigrette

Caesar Salad

Romaine, Parmesan, Focaccia Croutons and Caesar Dressing

Fresh Mozzarella, Basil and Tomato Salad

with Balsamic reduction (Vegetarian)

Ahi Tuna and Mango Chutney salad

Classic Cobb

Chicken, Apple wood Smoked Bacon, Avocado, Egg

Specialty display

Cocktail Shrimp & Crab Claw Mosaic

Assorted Charcuterie Display

Cheese and Fruit Display

Rustic Bread Display

Carved to order

Prime Rib of Beef

Wellington Style Smoked Pork Loin

Hot Selections

Soufflé Potatoes

*Grilled "Local" Asparagus with Oven Roasted
"Local" Tomatoes in a Basil Butter Sauce*

*Grilled Vegetable Ravioli in a Tomato Garlic
Cream
(Vegetarian)*

*Herbed Chicken Breast with
Cabernet BBQ Sauce, "Local" Baby Arugula &
Sweet Cherry Relish*

*Maryland Crab cakes with Wilted Spinach
And Old Bay Aioli*

George's Bank Cod with "Local" Herb Oil

Desserts

Warm Berry Cobbler

*Assorted Glasses of Parfaits, Mousses &
Fruit Jell-O*

Vanilla Crème Brule

Pastry Chef's Assortment of Cakes & Pastries

\$46.95 per person

Includes Mimosas, Bloody Mary's and all non-alcoholic beverages

Does not include taxes or gratuity

We Validate Valet Parking Only: \$8 for 3 hours

Seatings at 12:30pm, 3:00pm and 5:30pm

Please call (410) 895-1879