

The Copper Room Mother's Day Brunch 2024

*Freshly Baked Muffins, Pastries, Croissants, Scones
Butter, Jams & Marmalades*

Salads

Mixed Artisan Greens

Assorted Dressings

Tossed Caesar Salad with Croutons & Parmesan Cheese

Watermelon, Mint & Feta Salad with Balsamic Glaze

Baby Potato Salad, Spring Radishes, Scallion

Chopped Iceberg Salad, Cherry Tomato, Cucumber, Blue Cheese

Roasted Beet & Pears, Soft Goat Cheese & Arugula Salad

Seafood Medley

Marinated Shrimps, Bay Scallops, Mussels & Clams

Salmon Display, Smoked Salmon & Albacore Tuna

Charcuterie & Antipasto Display

Mustard, Horseradish, Pickles and Preserves

Roasted Fennel, Zucchini, Cipollini Onions, Peppers & Mushrooms

Brunch Favorites

Scrambled Eggs with & Chives

Classic Ham and Eggs Benedict

Bacon, Maple Pork Sausages

Waffles with Syrup & Fruit Toppings

Chicken with Mushroom Sauce

Braised Beef Short Rib, Bordelaise

Salmon, Brown Sugar Spiced

Ricotta and Spinach Cannelloni, Rose, Mozzarella

Breakfast Potatoes, Caramelized Onions

Create your own Omelet Station

Design Your Own Omelet

Tomatoes, Green onions, Peppers, Ham, Spinach, Baby Shrimps, Mixed Cheese

On the Carving Station

Cider Glazed Spiced Ham, Mustards, Rosemary Jus

Roasted Turkey, Cranberry Sauce

Desserts

Assorted Cheesecakes

Individual Lemon Tarts

Assorted Artisan Cakes

Chocolate Mousse

Fresh Berry English Trifle

Warm Bread Pudding with Anglaise Sauce

Gourmet Regular and Decaffeinated Coffee and Tea