

PRAIRIE GRASS

C A F E

Mother's Day Brunch Menu: May 13th, 2018

9:30am – 1:30pm

\$51 Adult/\$18 Children 10 and under

(Tax, Gratuity and Beverages not included)

Every guest starts with our Signature "PGC Benedict" Poached Egg with Spinach and Roasted Tomato Hollandaise

Buffet

- Platter of Grilled Asparagus with Roasted Garlic Vinaigrette
- Parmesan Crusted Tilapia with Creamed Spinach
- Mixed Green Salad with Fresh Peas, Endive, Radicchio, Pea Shoots, Arugula, Cider Vinaigrette
- Caesar Salad with Shaved Brussel Sprouts, Romaine, Lemon, Croutons, Shaved Parmesan
- Platter of Tomatoes, Cucumber, Onions, Lime, Grated Egg, Capers
- Smoked Sliced Salmon with Cream Cheese, Chives, Limes, Capers, Mini Bagels

- Roasted Chicken Breast (Skin On/Bone In) with Braised Red Cabbage, Apples, Prunes, Balsamic
- Braised Lamb with Spicy Chipotle Sauce, Carrots, Onions, Tomatoes, Garlic, Potatoes
- Mashed Potatoes
- Chicken Wings with Ranch Dressing
- Quinoa Cakes with Spicy Salsa, Basil Remoulade

- Crusty Multi Grain Artisan Breads, Mini Chocolate Croissants, Cheese Danish, Raspberry Jam Danish, Sticky Pecan Rolls

- Applewood Smoked "Maple Creek Farm" Bacon
- Homemade Maple Breakfast Sausage
- Roasted All-Natural New York Loin with Mushroom Sauce - Carved to Order
- Hot Fresh Waffle Station with Maple Syrup
- "Made to order" Omelet Station: "River Valley Ranch" Mushrooms, Onions, Peppers, Ham, Spinach, Cheddar, Tomatoes

Dessert Buffet

- Crepe Station with Chocolate, Raspberry Jam, Whipped Cream
- Fresh Sliced Ripe Fruit
- Platter of Berries
- Double Chocolate Cup Cakes with Butter Cream Icing
- Strawberry-Rhubarb Crumble
- Mini Cream Filled Eclairs
- Baked Goat Cheese Cake with Berry Sauce