

# *Mother's Day Celebration*

*In The Grand Ballroom*

***Sunday, May 11<sup>th</sup>***

**Reservations at 10:30 · 11:00 · 1:30 · 2:00**

## **Full Gourmet Buffet**

### ***Breakfast Corner***

Eggs Benedict – English Muffins, Poached Eggs, Canadian Bacon & Hollandaise

Belgian Waffles – powdered sugar & maple syrup

French Toast – with berry compote

Cheese Blintz – raspberry, vanilla, and caramel drizzle

Home Fried Potatoes – bell peppers, onions & crispy potatoes

Bacon & Sausage

### ***Chef Attended Omelet Station***

Farm Fresh Omelets - prepared to order using local vegetables & meat

### ***Tuscan Table to Include:***

Bread - An assortment of fresh baked rolls, bagels, bread & breakfast pastries

Fruit Display - Stunning displays of seasonal fruits, berries and carvings

Cheese Tiles - Chef's selection of domestic & imported cheeses, nuts & local honeycomb

Gourmet salads, antipasti displays

### ***Pasta Station***

Manicotti - homemade crepes filled with imported ricotta, mozzarella, pecorino Romano cheese, topped with a fresh plum tomato sauce

Farfalle Primavera with pesto cream, roasted peppers, mushrooms, artichoke hearts

Penne Ala Vodka - San Marzano plum tomatoes, vodka, onion, garlic, prosciutto, a touch of crushed red pepper and a dash of cream

### ***Carving Stations***

Peppercorn Crusted Pork Loin - au poivre sauce

Herb Crusted Prime Rib - au jus, horseradish cream

### ***Decadent Seafood Display***

Fresh Display of Nova Scotia Smoked Salmon served with traditional accompaniments

Smoked Whitefish platter with cured lemon & Capers

Fresh Peel & Eat Gulf Shrimp, Mignonette, cocktail sauce & creole aioli

Frutti Di Mare Seafood Salad - Calamari, shrimp, scallops, mussels, sherry wine vinaigrette

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## Full Gourmet Buffet (cont.)

### *Entrée & Sides*

Pan Seared Salmon - lemon cream sauce topped with roasted cipollini onions, spring peas and baby carrots

Crispy Skin Roasted Chicken Thighs - fennel, mandarin oranges, grape tomatoes and pomegranate with natural juices

Eggplant Rollatini - Lightly breaded eggplant, ricotta cheese, mozzarella, plum tomato sauce

Butter Poached Tri-Color Pee Wee Potatoes

Confetti Vegetable Rice

Vegetable Medley - zucchini, yellow squash, broccoli, carrots, cherry tomato

### *Kids Station*

Chicken Fingers & French Fries

Macaroni & Cheese

Pizza

### *Decadent Dessert Display*

Assorted Juices, Sodas, Coffee & Tea

Cash Bar Available

**Adults \$69.95<sup>+TAX</sup>**

**Children ages 3-10 years \$29.95<sup>+TAX</sup>**

Infants 2 years and under no charge

*Kindly provide your own High Chair or Booster*

Advanced Purchase ONLINE - Non Refundable

[www.EastWindLongIsland.com](http://www.EastWindLongIsland.com)

*Before placing your order, please inform your server if a person in your party has a food allergy.*

*\* Consuming raw or under cooked meats, fish, shellfish or fresh shelled eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*