

Mother's Day Celebration

In The Grand Ballroom

Sunday, May 10th

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 \$74.95^{+TAX}

Children ages 3-10 years \$34.95^{+TAX}

Infants 2 years and under no charge

Kindly provide your own High Chair or Booster

Advanced Purchase ONLINE - Non Refundable

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.*