

Mother's Day Menu

Begin with a basket of assorted house-made fruit breads: chipotle banana nut, orange blueberry oatmeal chia, and dark chocolate zucchini served with whipped butter.

FIRST COURSE

Signature cinnamon rolls with apple butter glaze
Lemon flower shortbread

SECOND COURSE

Fresh honey vanilla fruit and Jones
Dairy creamy frozen yogurt parfait

THIRD COURSE

Cream cheese quiche and a chopped spring vegetable salad with
strawberry poppyseed vinaigrette

FOURTH COURSE

CHOICE OF:

MANDARIN CHICKEN FRIED CHICKEN

Orange chicken, ginger buttered grits, and broccolini with shallots

BRAISED BEEF POT ROAST

Basil pesto marinated campus pot roast, tomato ragout, spaghetti squash, and toasted almond crème fraîche

BLACKENED SALMON

Salmon covered in bacon béarnaise with smoked tomato relish and mushrooms, zucchini, brown rice, and quinoa pilaf

ROASTED HAM STEAK

Smoked pecan roasted ham steak, campus cherry preserve burre blanc, spiced pecan asparagus, and sweet potatoes O'Brien

GRAND DESSERT DISPLAY

Multiple stations in our lobby with confectionary delights

TRIO MACARON (GF)

Lavender macaron filled with campus raspberry ganache
Red velvet macaron filled with chipotle cream
Triple dark chocolate macaron filled with chocolate ganache

CONFECTIONARIES

Baked meringue nests with fresh fruit compote
Mascarpone chocolate cannolis
Ice cream
Oreo gooey butter cake

MINI ASSORTED PIES

Lemon meringue
Peanut butter with biscoff cookie crust
Blueberry peach with sea salt and oatmeal crust

CAKES

Mini chocolate strawberry cake
Chocolate flourless cake covered with raspberry white ganache (GF)