



Sunday, Sept 13 from 10:00am-1:00pm. Seating Times: 10am/10:30am/11am/11:30/12pm

CELEBRATE YOUR STUDENTS

\$38 PER ADULT \$16 PER CHILD (12 AND UNDER) 3 AND UNDER ARE FREE

Fresh Baked Danish, Butter Croissants and Morning Pastries

Fresh Fruit Cocktail Display

Fresh cantaloupe and honey dew melon, strawberries, blueberries, black berries

Fresh Baked Bagel Bar

Smoked salmon, bacon & scallion cream cheese

Shrimp Cocktail Boat

Jumbo cooked shrimp with all the fixings

Salad Bar

Tossed garden greens, classic Cesar salad country harvest salad

Caprese Station

Crostini caprese, caprese tray, burrata bombs, mini heirloom tomato and bite size mozzarella

Breakfast Table

- SCRAMBLED EGGS
- CRISP BACON
- BREAKFAST SAUSAGE
- COUNTRY POTATOES
- HOMEMADE HASH
- CROISSANTS BENEDICT



Griddle Station

TEXAS FRENCH TOAST & PANCAKE BAR

Fresh strawberries, blackberries, raspberries, banana, warm maple syrup, whipped butter, silky nutella fresh whip cream !

Mamma's Specialties

HOMEMADE PASTA

Cacio e pepe, tossed fresh Romano cheese and black pepper

CHICKEN SPECIALTY

SEAFOOD CIOPPINO

Lobster, shrimp, scallops, mussels, clams, haddock, and calamari, in a spicy plum tomato broth

Carving Station

ROASTED SIRLOIN

Accompanied with horse radish and au ju



Desert Selection

Tiramisu, cannoli, flourless chocolate cake, carrot cake, white chocolate limoncello mousse cake, chocolate mousse cake, cheesecake, ice cream sundae bar and assorted mini pastry

Kids Menu

- CHICKEN FINGERS
- TATOR TOTS
- MAC & CHEESE

