

Elements Mother's Day Brunch 2023

Breakfast Station

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Eggs Benedict

Canadian Bacon | Hollandaise | Poached Egg

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Home Style Scrambled Egg (GF)

Cheddar | Chives

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Made to Order Omelets (GF)

Farm Fresh Eggs | Egg Whites | Cheddar | Feta
Swiss | American | Spinach | Red & Yellow Peppers |
Mushrooms | Broccoli | Onions | Ham | Bacon | Shrimp

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Belgian Waffles & French Toast Station

Toppings

Mixed Berries | Chocolate Shavings | Bananas
Whipped Cream | Real Maple Syrup | Whipped Butter

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Crispy Bacon (GF)

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Sage Breakfast Sausage (GF)

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Breakfast Potatoes

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Corner Bakery

Breakfast Breads | Danish | Mini Muffins | Craft Donuts |
Assorted Rolls | Croissants | Jams and Jellies

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Craft Butters

Apricot | Sweet Cream

Cold Station

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Smoked Salmon

Classic Accompaniments | Assorted Mini Bagels
Cream Cheese | Dark Rye Toast | Capers

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Fruit De Mire (GF)

Poached Shrimp | Green Lip Mussels | Lump Crab
Cocktail | Seaweed Salad | Classic Cocktail Sauce
Lemon | Dijon Cream | Remoulade Sauce

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Cheese & Charcuterie (GF)

Artisan Cheeses & Cured Meats

Grapes | Dried Fruits | Mustards
Jams | Crackers

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Vanilla Yogurt Parfaits

Granola | Mixed Berries

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Market Fresh Fruits, Melon, and Mixed Berries (GF)

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Chicken Waldorf Salad (GF)

Apple | Walnuts

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Classic Caesar

Asiago Croutons | Parmesan Reggiano

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Grilled Asparagus Salad (GF)

Crumbled Goat Cheese | Sweet Drop Peppers
Balsamic Reduction Drizzle

For the Little Ones

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Chicken Tenders

Ketchup | BBQ | Ranch

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Creamy Mac & Cheese

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Mini Turkey Corndogs

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Fresh Fruit Cups (GF)

Honey Yogurt

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Carrot & Celery Sticks (GF)

Ranch

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Soy Butter & Jelly Sandwiches

Carving Station



Braised Slab Bacon (GF)

Maple Jus with Glazed Peaches



Oven Roasted Turkey Breast (GF)

Cranberry Mustarda



Beef Picanha Steak (GF)

Chimichurri | Horseradish Aioli



Artisan Dinner Rolls



Truffle Bread Pudding

Main Buffet



Pan Seared Salmon (GF)

Artichoke | Fennel | Micro Tomatoes



Sugar Roasted Baby Carrots (GF)



Sautéed Green Beans (GF)



Smoked Chicken Gnocchi

Wild Mushrooms | Chicken Jus | Asiago Cheese



Spinach Ravioli

Roasted Garlic Cream



Cavatappi Pasta

Slow Cooked Sunday Gravy

Hand Crafted Sweets Table



House Made Pastry Experience of Mini Bites and Sweet Sensations

Beverages Included with Admission



Elements Single Origin Coffee

Artisan Hot Tea Selection

Local Honey | Cube Sugar



Unlimited French Champagne or Mimosas

Poured Tableside



Soft Drinks

Coke | Diet Coke | Sprite | Lemonade

Fresh Squeezed Orange Juice | Fresh Brewed Iced Tea



Additional Cash Bar Selections



Top Shelf Mixed Drinks

Bloody Mary Bar | Beer | Wines