

# TRADITIONS

TRADITIONAL FOODS. MODERN FLAVORS



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## Mother's Day Celebration Brunch Buffet

Sunday May 12<sup>th</sup>, 11am-2pm

Adult \$52.95 Children (ages 3-10) \$22.95

**\*\*Includes a Flower and Craft Mimosa for Mom\*\***

*\*Must be 21 and up for Craft Mimosa\**

**Includes: Juice, Coffee, and Tea**

**Fruit Salad**

**Scrambled Eggs**

**Bacon**

**Breakfast Potatoes**

**Bananas Foster French Toast**

**Fried Chicken and Biscuits**

With Garlic Hot Honey and Sausage Gravy on the side

**Omelet Station**

Shrimp, Scallops, Onions, Peppers, Tomatoes, Ham, Bacon, Spinach,  
Tri-Color Cauliflower, Cheddar Cheese, Feta Cheese, and Fontina Cheese

**Chef's Veggie Frittata**

**Smoked Salmon & Trout**

Cream Cheese, Capers, Lemons, Boiled Egg, Mixed Greens, Red Onions, and Crackers

**Citrus Poached Shrimp Cocktail**

Cocktail Sauce, Lemons

**Seasonally Inspired Garden Greens Salad**

Mesclun Greens, Spinach, Almonds, Feta Cheese,  
Pickled Shallots, Raspberries, and Maple Vinaigrette

**Chicken BLT Pasta Salad**

Rigatoni, Heirloom and Cherry Tomatoes, Arugula, Red Onions,  
Grilled Chicken, Cheddar Cheese, Avocado, Creamy Roasted Garlic Dressing

**Chef's Soup of the Day**

Caprese Chicken Gnocchi and Vegan Black Bean with House Croutons

**Smoked Beef Tenderloin**

Warm Butter Rolls and Horseradish Cream

**Cold Cereals Selection**

Assorted Dry Cereals & Granola

**Breakfast Breads**

English Muffins, Assorted Bagels, Sliced Breads with  
Honey, Peanut Butter, Jams, Jellies

**From the Lodge Pastry Shop**

Specialty Made Danish, Pastries,  
Colonial Williamsburg Mini Muffin Collection,  
Assorted Mini Desserts

**Consuming Uncooked Salmon May Increase  
Your Risk of Food Borne Illness**