

The ElkrIDGE Furnace Inn



Mother's Day Brunch
Sunday, May 14th, 2017
10am—2pm

Brunch Buffet

\$49/adult

\$25.00/child ages 5-12

Children Age 4 and Under - Free

Prices INCLUDE tax & gratuity

MADE-TO-ORDER OMELETTE STATION GF

Selection of Diced Ham, Chopped Steak, Crumbled Bacon, Mushrooms, Scallions, Tomatoes, Asparagus, Spinach, Peppers, Salsa, Assorted Shredded Cheeses
(Whole Eggs & Egg Whites Available)

CARVING STATION GF

New York Strip of Beef with Au Jus

House-Smoked Ham with Brown Sugar Dijon Garlic Glaze

House-Smoked Turkey Breast with Gravy

DISPLAYS

Smoked & Cured Salmon Display GF

Domestic & Exotic Fruit Display GF

Platters of Imported & Domestic Cheeses with Assorted Crackers GF with GF crackers

Assorted Pastries, Breads & Bagels, Cream Cheese & Whipped Butter
(there will be a GF basket of Assorted Pastries)

SALADS

Caesar Salad GF

Waldorf Salad GF

Spinach & Mushroom Salad GF

Israeli Cous Cous & Garden Greens Salad

MAINS

French Bread French Toast with Maple Syrup

Scrambled Eggs GF

Bacon & Sausage GF

Turkey Sausage GF

Potatoes Dauphinoise

Seared Chicken Breast with Chasseur Sauce GF

Asparagus with Honey Mustard GF

Rosemary Roasted Potatoes GF

Carrots Vichy GF

Green Beans Lyonnaise GF

Rice Blend GF

DESSERT BAR

Assorted Seasonal Desserts

Price per guest includes iced tea, coffee, juices, water & assorted sodas.

BAR AVAILABLE
Pricing in addition to menu

GF = GLUTEN FREE

*The ElkrIDGE
Furnace Inn*
CIRCA 1744
Fine Dining & Catering

