

# BINGEMANS MOTHER'S DAY BRUNCH

SUNDAY, MAY 12, 2024



## MENU

Assorted Freshly Baked Breads, Rolls and Focaccia, and Croissants with Whipped Butter and Preserves  
Double Chocolate, Blueberry, and Carrot Cake Muffins

### Cold Selections

Spring Mix  
Chop Salad of Arugula, Watercress, Iceberg  
Cut Romaine Lettuce  
Spinach, Radicchio and Frisee  
Balsamic Dressing, Roast Garlic Caesar Dressing, Sun Dried Tomato Vinaigrette, Cucumber, Cherry Tomatoes, Carrot, Radish, Candied Nuts, Sunflower Seeds, Roast Chickpeas, Herb Croutons, Bacon Bits and Asiago Cheese

### Salads

**GF VG** Vegetable Antipasti with Marinated Olives, Balsamic Drizzle and Cashew Ricotta  
**GF VG** Raw Vegetable Salad with Fresh Herbs and Olive Oil  
**V** Broccoli and Cheddar Salad w. Ranch Dressing  
**GF VG** Bulgar Salad w. Roasted Zucchini, Artichoke, Candied Beets, and Sesame-orange Vinaigrette  
**GF VG** Wild Rice Salad with Butternut Squash, Corn and Soybeans, Cranberry Vinaigrette  
**GF VG** Vine-ripe Tomato Salad w. Red Onion, Smoked Mozzarella and Balsamic Vinaigrette  
Peel and Eat Shrimp Station with Horseradish Cocktail Sauce, Roast Garlic Aioli, and Lemon Wedges  
Mixed Seafood Salad w. Marie Rose Dressing  
**DF GF** Cold and Hot Smoked Salmon with Traditional Garnishes

### Platters

Charcuterie Display of Domestic and Internationally Cured Meats and Sausages with Local Mustard and Stone Fruit Chutney with Artisanal Crackers and Baguette  
Domestic and International Cheese Displays with Crackers, Dried Fruit, Grapes and Candied Nuts  
**GF V** Crudité, Pita and Potato Chip Display with Tapenade, Hummus, and Ranch Dip  
**GF V** Grilled Vegetables with Roasted Shallot Dressing and Feta Crumble  
**GF V** Seasonal Fresh Fruit with Yogurt Dip

### Hot Selections

Breakfast Sausage and Bacon  
Scrambled Eggs  
**GF VG** Herb Roasted Tricolor Potatoes  
**GF VG** Vegetable Medley  
**GF V** Yukon Gold Potato, Cremini Mushroom and Asparagus Frittata w. Feta and Sage Derby  
Roast Pork Loin with Apple & Onion Bread Stuffing, Rosemary Jus  
**DF GF** Butter Chicken w. Basmati Rice and Grilled Naan  
**DF GF** Palak Paneer (Paneer Braised with Spinach)  
Sole Paupiette Stuffed w. Shrimp, White Wine Cream Sauce

### The Carvery

**GF** Slow Roasted Top Sirloin Roast, Red Wine Sauce, Dijon, and Horseradish Sour Cream  
Maple Mustard Baked Ham

### Vegan Pad Thai Station

Rice Noodles, Green Coconut-Curry Sauce, Scallions, Crisp Tofu, Ginger, Roast Garlic, Tamarind, Cilantro, Coconut, Crisp Tortilla and Lime

**Omelet Station** with ham, scallions, sauteed mushrooms, bell peppers, shredded cheese, and asparagus

### Dessert Selections

Selection of House-Made Cheesecakes with assorted toppings and sauces  
Assorted Layer Cakes, Tortes, and Freshly Baked Fruit Pies  
Assortment of Gourmet Finger Pastries, Cheesecake Lollipops, and Individual Mousse Cups  
Mixed Berry Bread Pudding, Vanilla Anglaise  
**S'mores Station** - toast your own  
Graham crackers, marshmallows, chocolate