

Mother's Day

MARCHE BRUNCH BUFFET

Bakery Market

FRESH BUTTER CROISSANTS
ASSORTED FRUIT DANISHES
MINI MUFFINS
HOUSE LOAF SLICES
ACCOMPANIMENTS

Seasonal Fruit & Yogurt Market

SEASONAL FRESH FRUIT DISPLAY
VANILLA BEAN YOGURT
HOUSE BERRY COMPOTE
CRUNCHY HOUSE GRANOLA
CHIA BERRY PUDDING

Lakeside Seafood Table

FRESHLY SHUCKED OYSTERS ON THE HALF SHELL
SMOKED ATLANTIC SALMON
POACHED SHRIMP COCKTAIL
LAKESIDE CEVICHE

Charcuterie & Cheese Market

CHEF'S SELECTION OF CHEESES
CURED MEATS
ACCOMPANIMENTS



BEAR
Estate

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Garden & Salad Market

SPRING GREENS WITH STRAWBERRIES
BABY SPINACH SALAD
HERBED BABY POTATO SALAD
CLASSIC DEVILLED EGGS

Breakfast Favorites

FARM-STYLE SCRAMBLED EGGS
DOUBLE-SMOKED BACON
BREAKFAST SAUSAGE LINKS
GOLDEN BREAKFAST POTATOES
CRÈME BRÛLÉE FRENCH TOAST

Chef-Attended Omelets Station

CUSTOM TWO-EGG OMELETS
YOUR CHOICE OF CHEDDAR, GOAT CHEESE,
MUSHROOMS, PEPPERS, ONIONS, SPINACH,
TOMATO, HAM, AND FRESH HERBS

Carving Station

MAPLE-DIJON GLAZED HAM
HERB-ROASTED STRIPLOIN OF BEEF



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Hot Entrées & Accompaniments

CHICKEN SUPREME
POTATOES AU GRATIN
SEASONAL MARKET VEGETABLES

Dessert Market

MINI LEMON TARTS
CHOCOLATE-DIPPED STRAWBERRIES
STRAWBERRY SHORTCAKE VERRINES
ASSORTED SQUARES & BROWNIES
MINI CHEESECAKES

Beverages

FRESHLY BREWED COFFEE & TEA
CHILLED ORANGE, APPLE, AND CRANBERRY
JUICE

*\$70 per adult / \$35 per child
(under the age of 12)*

plus tax and gratuity



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