



Brunch Buffet

Sunday May 12, 2024

Three Seatings: 11:00 am / 12:30 pm / 2:00 pm

Adults & Teens: \$49. p. p. ++ / Children under Twelve: \$25. p. p. ++

MENU

Chef Attended Carving Station

- Maple Brined Roasted Turkey Breast: with lemon thyme gravy & Dijon mustard
- Marinated Prime Sirloin Roast Beef: served with horseradish cream & au jus.

Buffet

- Garden Salad: served with champagne vinaigrette
- Classic Caesar Salad: served with house made Caesar dressing
- Arugula Salad, tri-color beets, seasoned goat cheese, pistachio dressing.
 - Seasonal Fruit Platter
- Deviled Eggs Platter, a variety of traditional, pickled beet & caviar.
 - Smoked Seafood Platter,
Salmon, trout, mussels, scallops, accompanied by capers, egg, red onion, gherkins, crème fraiche, rye bread toast points.
- Eggs Benedict Florentine, Canadian bacon, baby spinach, poached egg, roasted red pepper hollandaise.
 - Wild Mushroom Ravioli, with truffle cream sauce & baby spinach.
 - Roasted Semi-Boneless Chicken, mushroom risotto, preserved lemon jus.
- Grilled Spiced Salmon, with honey-clementine Beurre Blanc, broccolini, baby carrots.
 - Scalloped Potatoes, with prosciutto, goat cheese & chives.
 - Roasted Vegetable Platter
- Dessert Station, Petit Flours, Macaroons, Mini Truffles, & Assorted Cookies.

Registration is Required! Log into the weekapaugolfclub.com website / Calendar / Sunday May 12, 2024 /
+ Mother's Day Brunch / Registration / Choose Time: 11 am / 12:30 pm / 2:00 pm