

The Fawcett Center Mother's Day Menu

Soup, Salad, & Charcuterie

New England clam chowder

•Salad bar

- Imported and domestic cheeses w/artisanal breads and crackers
- Asian influenced noodle salad
- Sliced cured meats, pickles, preserves and jams
- Olive bar
- Dips: hummus, and cheese spread w/grilled pita bread, and Vegetables

Accompaniments

- Baked white cheddar Mac n' Cheese
- Chicken fried portabella rings with fry sauce
 - Duck fat risotto cakes
- Impossible porcupine meatballs with marinara (vegan)
- Sour cream and scallion mashed potatoes with gravy
 - Fresh spring vegetable medley
 - Rolls

Chilled Seafood

- Poached jumbo shrimp Cocktail served with Cocktail sauce, capers, and lemons
- Smoked salmon mousse and crostini station
- Sherry steamed mussels with Pepper confetti
 - Prepared horseradish, Tabasco, and Remoulade

The Meats

- Chef carved Smoked strip loin with garlic butter and demi-glace
- Chorizo Slider with pickled red onions, mango-chili dressing, scallion aioli on a volcano salt Ube roll
 - Steak Diane stew
- Grilled salmon with pea pesto, roasted tomatoes, mushrooms and sauteed Arugula
- Rosemary-garlic seared chicken breast with wild berry reduction and lemon-onion cream

Breakfast

- Fresh Fruits
- House Baked Pastries
 - French toast crème brulee
- Waffle Displayed with Toppings and Syrup
 - Sous vide eggs topped with fried ham, Gruyere-mustard sauce, and chives.Served with crostini's
- Warm cinnamon rolls with cream cheese icing
 - Biscuits with sausage gravy
- Applewood smoked bacon and sausage
 - Hashbrown casserole

Kids Station

- Chicken fritters / Mini hot dogs / Smiley fries / Mini pizza / Uncrustables / Assorted Cereal / Mini cup cakes / Fruit rollups / ½pints of white milk and chocolate
 - Bananas

Sunday, May 12th, 2024

10:00AM - 1:30pm

\$49.99* Adults / \$17.99* Children 5-12

Kids Under 5 Free!

**Sales Tax & 20% Gratuity not included*