

SHIRLEY'S

Mother's Day Brunch

\$65 PER PERSON | CHILDREN 12 AND UNDER \$25

CARVING STATION

BEEF WELLINGTON


Tender beef fillet layered with savory mushroom duxelles and prosciutto, wrapped in puff pastry. Served with classic Béarnaise sauce and rich au jus



QUICHE LORRAINE

ASSORTED BREADS

HOT FOODS

SAUTEED SAGE CHICKEN BREAST 
in lemon caper butter sauce

PAN SEARED ATLANTIC SALMON 
with dill beurre blanc

**GRILLED ASPARAGUS & CHAMPANE
HONEY GLAZED BABY CARROT**  
with tomato confits


**SHIRLEYS BRAISED COLLARD GREEN
& SMOKED TOMATO GRITS**

VIRGINA HAM BISCUITS & GRAVY


**APPLEWOOD SMOKED BACON
& SAUSAGE LINK**


BANANA FOSTER FRENCH TOAST
with warm maple butter

OMELET STATION

Choose from a fresh selection of green bell peppers, onions, mushrooms, asparagus tips, diced tomatoes, chilies, and shredded cheddar cheese 

COLD FOODS

SLICED SEASONAL FRUIT & PARFAIT 

CHICKEN SALAD 

ROASTED FINGERLING POTATOES 

ASIAN NOODLES SALAD

CUCUMBER AND ONION SALAD 

DIM SUM STATION

A cold buffet favorite featuring chicken potstickers with lemongrass and vegetable spring rolls, served with soy sauce, wasabi, and ponzu for dipping

DESSERTS

HOUSE-BAKED GOODS *Butter croissants, chocolate danishes and blueberry scones*

ALMOND BISCUIT STRAWBERRY SHORTCAKE

ASSORTED MINI CUP CAKES

MANGO PASSION TARTLET

MINI KEY LIME PIE ITALIAN MERINGUE

CHOCOLATE CHIPS CANNOLI & TIRAMISU

 GLUTEN FREE  VEGAN/VEGAN OPTION  VEGETARIAN  CONTAINS NUTS  CONTAINS SHELLFISH

**Items marked with an asterisk* may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

Please note, we are a cashless bar & restaurant 041825