



BLUE HERON  
RESTAURANT

# Mother's Day Buffet

Sunday, May 12, 2019

Seatings from 11am - 4pm

## Raw Bar

Oysters on the Half Shell <sup>GF</sup>, Cocktail Shrimp <sup>GF</sup>  
Cocktail Sauce, Horseradish, Lemon Wedges  
Calamari Salad <sup>GF</sup>, Mussels with Champagne Mustard Sauce <sup>GF</sup>  
Smoked Salmon Pâté <sup>GF</sup>, Smoked Trout Pâté <sup>GF</sup>  
Capers, Cornichons, Whole Grain Mustard, Crackers & Crostini

## Soup & Salad Station

Potato Leek Soup <sup>GF</sup>  
Mixed Green Salad <sup>V GF</sup>  
Sherry Mustard Vinaigrette <sup>V GF</sup>, White Balsamic Vinaigrette <sup>V GF</sup>  
Fresh Fruit Salad <sup>V GF</sup>, Red Cabbage Slaw <sup>V GF</sup>  
Spring Penne Salad with Feta, Peas, Fennel & Mint  
Sesame Cashew Noodle Salad <sup>V</sup>, Mediterranean Orange Salad <sup>V GF</sup>  
Imported & Domestic Cheese Plate <sup>GF</sup>  
Seasonal Fresh & Dried Fruits, Fig Compote, Nuts, Crackers & Crostini

## Breakfast Station

Cheese Blintzes  
Blueberries, Walnut Maple Syrup  
Crab Cake Eggs Benedict with Hollandaise Sauce  
Omelettes Made to Order <sup>GF</sup>  
Applewood Smoked Bacon <sup>GF</sup>, Breakfast Sausage  
Basket of Bagels & Pastries  
Herb Cream Cheese, Traditional Cream Cheese, Jam, Whipped Butter

## Carving Station

Roast Sirloin <sup>GF</sup>  
Green Peppercorn Brandy Cream <sup>GF</sup>, Horseradish Sauce <sup>GF</sup>  
Ham & Mushroom Stuffed Pork Loin with Port Sauce <sup>GF</sup>  
Roast Breast of Turkey with Roasted Pear and Cherry Chutney <sup>GF</sup>  
Oven Poached Salmon <sup>GF</sup>  
Orange Beurre Blanc <sup>GF</sup>, Herb Oil <sup>GF</sup>  
Herbed Quinoa with Tofu and Roasted Vegetables <sup>V GF</sup>  
Sour Cream & Chive Whipped Potatoes <sup>GF</sup>, Roasted Baby Red Potatoes <sup>V GF</sup>  
Roasted Asparagus <sup>V GF</sup>, Broccoli au Gratin <sup>GF</sup>

## Dessert Station

Apple Cherry Crisp, Lemon Pound Cake with Lemon Curd Chantilly & Strawberries  
Carrot Cake with Cream Cheese Frosting, Mexican Chocolate Mousse <sup>GF</sup>  
Assorted Petits Fours

Adults - \$58 | Children ages 4 to 10 - \$20

Kids under 4 eat free!

(price does not include tax and gratuity)

<sup>V</sup> indicates Vegan

<sup>GF</sup> indicates Gluten Free