

# Mother's Day Brunch

AT BLACK BEAR GOLF CLUB

## Freshly Baked

BAGELS  
DANISH  
MUFFINS  
CINNABUNS  
CROISSANTS  
ARTISAN BREADS  
CEREAL

## Antipasto

CURED MEATS  
ROASTED PEPPERS  
ARTICHOKE HEARTS  
MARINATED OLIVES + MUSHROOMS  
BOCCONCINI MOZZARELLA  
STUFFED GRAPE LEAVES  
HOT STUFFED CHERRY PEPPERS

## Hot Dishes

SCRAMBLED EGGS  
SAUSAGE + BACON  
HOME FRIES  
BELGIAN WAFFLES  
vermont maple syrup  
BRAISED SHORT RIB BOLOGNESE  
HOME MADE MANICOTTI  
PORK TENDERLOIN  
rosemary dijon crust, natural jus  
CHICKEN SALTIMBOCCA  
GRILLED CHICKEN THIGHS ITALIAN STYLE  
PANKO BAKED CAJUN GARLIC BUTTER COD  
YUKON GOLD MASHED POTATOES  
CREAMED SPINACH  
JULIENNE SUMMER VEGGIES  
garlic butter

## Snacks

FRESH FRUIT  
CRUDITÉ  
CHEESE  
CRACKERS

## Salads

*Served with assorted dressings.*

TOMATO, ENGLISH CUCUMBER, RED ONION,  
FRESH BASIL + AGED BALSAMIC  
WEDGE SALAD  
TRADITIONAL CAESAR SALAD  
ANTIPASTO SALAD  
GRILLED SEASONAL VEGGIES + BALSAMIC  
MACARONI + TUNA SALAD

## Omelets

*Made to order.*

CHOOSE YOUR TOPPINGS

## Shrimp Station

HOMEMADE COCKTAIL SAUCE  
FRESH LEMONS

## Carving Board

COUNTRY HAM  
pineapple, mustard peel caviar  
PRIME RIB  
au jus, horseradish sauce

## Dessert

PASTRIES, CAKES + PIES

\$65 PER PERSON {AGES 12 & OVER}

\$28 PER PERSON {AGES 4-11}

FREE {3 & UNDER}

TAX + ADMINISTRATIVE CHARGE ARE NOT INCLUDED

RESERVATIONS ARE REQUIRED, CALL 866.990.9431  
LIMITED SEATING AVAILABLE.