May 12, 2024

Mother’s Day Menu 2024

Membership not required.

Omelets & Crepes Made-to-Order
Spinach and mushroom crepes with Boursin cheese sauce
Egg or egg white omelets with choice of fillings
broccoli, spinach, tomatoes, peppers, caramelized onions, asparagus tips, sautéed mushrooms, bacon bits, diced ham, cheddar cheese, Swiss cheese

Hot Breakfast Selection
Eggs Benedict
French toast
with whipped cream and mixed berry compote
Applewood smoked bacon
Breakfast chicken sausage

Boulangerie
Freshly baked croissants, mini muffins, mini danish, yogurt loaf and bagels

Seafood and Sushi Station
Shrimp cocktail, lobster and avocado salad, assorted sushi rolls, nigiri, vegetable maki, seafood maki with Tamari soy sauce, pickled ginger, cocktail sauce, and wasabi

Salad Selection
Baby organic greens, English cucumber, carrot, and beet ribbons
with avocado dressing and house vinaigrette
Smoked Salmon
with red onions, capers, crème fraîche
Roasted corn and quinoa salad with green peas, peppers, lime-cilantro dressing-GF
Burrata, roasted tomato, charred eggplant, arugula, balsamic glace, olive oil -GF
Grilled spiced cauliflower, chickpeas, roasted peppers, cilantro, house vinaigrette-GF
**Soup Du Jour**
Crab and corn chowder
Vegan minestrone -GF

**Hot Entrée Selection**
Seared sea bass escabeche - GF
Grilled fillet mignon with bordelaise sauce -GF
Chicken francaise-GF
Pommes dauphinoise-GF
Vegan dumpling with tamari-chili sauce
Mixed seasonal vegetables – GF/V
Dinner rolls and butter

**Desserts**
Decadent Bites from our Pastry Chefs to include:
Banana bread pudding with caramel sauce
French macaroons
Assorted panna cotta
Assorted tarts and tortes
Petite fours
Sliced seasonal fruits

**Cheese Display**
Local and international cheeses with seasonal berries, and grapes

**Beverage**
Coffee, Tea, Soft Drinks, Juice, and a Mimosa or a Bloody Mary

$114.95 per person
$59.95 per child (age 4-12; no charge for children under 4)

Before placing your order, please inform your server if anyone in your party has a food allergy.

*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness. Food and beverage prices are subject to an 20% house charge, and, if applicable, a large party attendant fee and state tax. The house charge and attendant fee are not tips or gratuities but are used to defray costs. The Harvard Faculty Club has a no tipping policy to which staff must adhere.*