

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 glaze, 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 macarons

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.