MOTHERS' DAY BUFFET BRUNCH

Harvard Faculty Club

May 13, 2018

Seafood and Sushi

Shrimp Cocktail * Oyster Shooters * Lobster and Avocado Salad * Assorted Sushi Rolls *
Nigiri * Vegetable Maki * Seafood Maki

<u>Antipasti</u>

Organic Baby Greens with Radish and English Cucumber * Smoked Salmon with Crème Fraiche*
Pearl Couscous with Feta, Melon and Mint * Quinoa Salad with Sweet Peas, Cranberries and
Toasted Walnuts * Fresh Mozzarella with Beefsteak Tomato * Pickled Spring Vegetables

Hot Selections

Lobster Bisque * Roasted Filet Mignon with Horseradish Cream * Tuna Steak Poached in Olive Oil with Pickled Jalapeno * Turkey Scaloppini with Sage Sauce * Seared Sea Bass Provencale * Vegetarian Dumplings * Pommes Dauphinoise

Traditional Breakfast Fare

Eggs Benedict * French Toast with Warm Maple Syrup * Spinach and Mushroom Crepes with boursin sauce * Egg or Egg White Omelets with Choice of Fillings * Applewood Smoked Bacon * Chicken Sausage * Croissants * Mini Muffins * Danish Pastry

Desserts

Banana Bread Pudding with Warm Caramel Sauce * Assorted Tarts and Tortes * Petite Fours *
Sliced Fresh Fruits * Cheese Board

Ask your server for a complementary Mimosa or Bloody Mary

\$72 per person, \$36 per child 4 to 12

Refunds will be made for reservations cancelled no later than Thursday, May 10

<u>PREPAID RESERVATION REQUIRED – Click Here</u>

Or Call the Front Desk at 617-495-5758

Guest Parking is Complimentary at the Felton/Broadway Garage

Food and beverage prices are subject to an 18% house charge, and, if applicable, an attendant fee for large groups, plus applicable Massachusetts taxes. The house charge and attendant fee are not gratuities or tips but are used to defray costs.

The Harvard Faculty Club has a no tipping policy to which staff must adhere.