

Mothers' Day Brunch At Harvard Faculty Club

May 14, 2017

SEAFOOD and SUSHI

Shrimp Cocktail ~ Oyster Shooters ~ Lobster Salad with Mignonette
Assorted Sushi Rolls, Nigiri, Vegetable Maki, Seafood Maki
Tamari Soy Sauce, Pickled Ginger, Wasabi

ANTIPASTI

Baby Organic Greens, English Cucumber, Sliced Red Radish
Sun Dried Tomato, Parmesan Dressing, House Vinaigrette
Smoked Salmon
Red Onions, Capers, Crème Fraîche
Mango, Jicama, Red Peppers
Cilantro-Lime Dressing {Gf/V}
Salad of Baby Lima Beans, Corn, Jalapeno Peppers, Peppadew and Scallions {Gf/V}
Shaved Fennel and Orange Salad on Boston Lettuce {Gf/V}
Artichokes and Spinach Salad with Shaved Parmesan, Lemon Vinaigrette {Gf}
Grilled Asparagus with Oyster Mushrooms, Truffle Oil {Gf/V}

HOT SELECTIONS

Lobster Bisque
Eggs Benedict
French Toast
Warm Maple Syrup and Mixed Berry Compote
Seared Halibut with Parsley-Lemon Buerre Blanc {Gf}
Veal Scaloppini with Sage-Mushroom Sauce
Vegan Florentine Ravioli with Almond-Garlic Sauce
Apple Smoked Bacon
Turkey Bacon
Tuscan Roasted Potatoes {Gf}
Baby Bok Choy and Carrots {V/Gf}

OMELETS & CREPES

Spinach & Mushroom Crepes
Boursin Cheese Sauce
Egg or Egg White Omelets with Choice of Fillings
Diced Tomatoes, Peppers, Caramelized Onions, Asparagus Tips, Sautéed Mushrooms, Bacon, Diced Ham, Cheddar Cheese, Swiss Cheese

CARVERY

Roasted Filet Mignon with Horseradish Cream, Bordelaise Sauce
Cedar Plank Cajun Salmon with Tropical Fruit Salsa

BOULANGERIE AND DESSERTS INCLUDE

Freshly Baked Croissants, Pastries and Rolls

Banana Bread Pudding

Warm Caramel or Chocolate Sauce

Assorted Tarts and Tortes

Petite Fours • Sliced Fruits • Cheese Board

BEVERAGES

Coffee, Tea, Hot Chocolate

Chilled Juices

- ~ Adults \$69; children five and older \$35; children under five no charge
- ~ A dedicated attendant fee will be applied to parties of over 14 guests.
- ~ An 18% house charge will be added. The house charge is not a tip or gratuity.
 - ~ Our staff adheres to a no tipping policy.