

BRUNCH MENU

Cheese & Chacuterie Platter

Artisanal Cheeses, Crackers, Cured Meats,
Pickled Veggies, Olives
House Made Jam

Salad Selections

Spring Pea & Endive

Edamame, English Peas, Snap Peas, Snow Peas,
Prosciutto, Creamy Lemon Dressing

Strawberry Rubarb

Mixed Greens, Strawberry, Rubarb, Radishes,
Mango, Mandarin Orange,
Raspberry Vinaigrette

Chopped Greek

Iceberg Lettuce, Bell Peppers, Red Onion,
Olives, Cucumber, Tomato, Feta,
Red Wine Vinaigrette

Seafood Bar

Shrimp Cocktail, Oysters, Clams,
Smoked Salmon, Red Wine Mignonette,
and Cocktail Sauce

Homemade Soup

Lobster Bisque

Chef's Carving Station

Prime Rib

Au jus & horseradish sour cream

Roast Rack of Lamb *with mint jelly*

Grilled Pork Tenderloin *with honey cider glaze*

Entrée Selections

Baked Salmon Picatta

*Heirloom Cherry Tomatoes,
Lemon Caper Butter Sauce*

Mustard Crusted Chicken

Three Mustard Marinade, Panko Herb Crust

Sundried Tomato-Goat Cheese Ravioli

Tomato Basil Cream Sauce

Accompaniments

Roasted Spring Vegetables
Roasted Red Bliss Potatoes
Truffle Parmesan Mashed Potatoes

Bakery Selections

Lemon Bar Squares, Cupcakes,
Assorted Macaroons, Assorted Cookies,
Cheesecake Lollipops, Chocolate Mousse Cake,
Boston Cream Pie, Assorted Fruit Tarts,
Make Your Own Strawberry Shortcake

Breakfast Items

Scrambled Eggs
Waffle Bar
Brioche French Toast
Fresh Fruit
Bacon & Maple Sausage
Crispy Home Fried Potatoes
Yogurt Parfait
Tea Breads, Mini Croissants, Cinnamon Rolls

Mother's Day 2018

Mother's Day Brunch Buffet

10:00 AM—6:00 PM

Adults \$60 | Children \$30

Reservation Required

978.369.2373


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