



The
White Mountain
HOTEL AND RESORT

Mother's Day Brunch

Sunday May 12, 2019

Serving 10:00 am – 3:00 pm

Sampling of our Chilled Offerings

Fresh Seasonal Fruit
Baked Brie en croute with Local Strawberry Jam
Smoked Salmon Mirror
Garden Salad with Assorted Dressings
Baby Spinach Salad with Chevre, Dried Cranberries and Applewood Smoked Bacon

Sampling of Our Hot Items

Strawberry and Cream Cheese Stuffed French Toast
Baked Seafood Stuffed Haddock
Chicken Coq au Vin with Roast Shallots and Local Mushrooms
Asparagus Ravioli in an Arugula Walnut Pesto
Steakhouse Marinated Tips with Peppers, Mushroom and Onions
New England Clam Chowder with House made Oyster Crackers
Mashed Potatoes, Rice Pilaf, Vegetable Medley

From the Kitchen

Eggs Benedict Hollandaise, Salmon Benedict Hollandaise,
Plain or Blueberry Pancakes, Amaretto French Toast

Omelet Station

Asparagus, Peppers, Tomatoes, Mushrooms, and Onions
Diced Ham, Bacon, Sausage, and Cheddar Cheese
Made to order Waffles
Roasted Tomato Basil Frittata
Bacon, Maple Sausage, Home Fried Potatoes and Homemade Corned Beef Hash

Carving Station

Rosemary and Garlic Rubbed Lamb Top with Mint Jus,
Whole Grain Dijon Crusted New York Sirloins with a Cabernet Reduction
Maple Bacon Candied Ham

Dessert Table

Chocolate Fondue with Strawberries, Lady Fingers, Marshmallows and Pretzel Rods
Fresh Baked Fruit Breads, Carrot Cake, Italian Lemon Cake, Chocolate Cake
Cheese Cake with Berries, Apple Betty, Mini Pastries
Chef Attended Bananas Foster served over Gifford's Vanilla Ice Cream

\$32 Adults \$19 Children under 12 under 5 Free
Tax and Gratuity additional