



POLPO MOTHER'S DAY BRUNCH BUFFET 2023

\$155 Per Adult / \$65 Per Child Ages 5-12

BAKER'S BASKET

Butter Croissants, Chocolate Croissants, Maritzzi, Fruit Danish, Muffins, Cinnamon Rolls
White, Wheat and Multigrain Breads
New York Bagels: Plain Cinnamon Raisin, 9 Grain Honey, Onion Sesame
Assorted Cream Cheeses: Plain, Garlic and Herb, Smoked Salmon, Dill

TROPICAL FRUIT AND PARFAIT DISPLAY

Pineapple, Papaya, Watermelon, Fresh Grapes Cantaloupe, Honeydew, Starfruit, Kiwi
Local Berries, Strawberries, Blackberries, Blueberries, Raspberries
Orange & Grapefruit Segments
Assorted Mini Parfaits

RAW BAR

Poached Shrimp, Oysters, Crab Claws, Scungili Salad, Smoked Local Fish Dip, Smoked Salmon
Capers, Red Onion, Lemons, Champagne Mignonette, Cocktail, Mustard Aioli, Tabasco

SALUMERIA FORMAGGIO & PANE

Prosciutto, Genoa, Soprasetta, Calabrese Salami, Mortadella
Finocchiona Salami
Parmigiano, Fontina, Molino di Central, Gorgonzola Dolce
Olive Focaccia, Ciabatta, Pane di Casa, Rosemary Bread Sticks
Assorted Olives, Pepperocini, Marinated Artichokes, Honeycomb, Mostarda

FROM THE GARDEN

Field Greens, Romaine Lettuce, Baby Spinach
Tomatoes, Roasted Peppers, Pepperocini, Marinated Artichokes
Cucumbers, Olives, Croutons, Heart of Palm, Red Onions
Cheddar Cheese, Parmesan, Blue Cheese
Balsamic, Ranch, Caesar, Blue Cheese, Honey Mustard, Thousand Island
Local Heirloom Baby Beet Salad, Goat Cheese, Spiced Pecans, Strawberries
Organic Chicken Cobb, Applewood Bacon, Blue Cheese, Red Onions, Tomatoes, Buttermilk Ranch
Kale Salad, Shaved Apples, Cranberries, Pecorino, Saba Dressing



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SWEET & SAVORY

Belgian Waffle ~ Berries, Whipped Cream, Warm Maple Syrup
Eau Pancakes ~ Buttermilk Pancakes, Whipped Cream, Warm Maple Syrup
Vanilla Bean Crème Brûlée French Toast ~ Warm Maple Berry Compote
Chicken Apple Sausages, Applewood Smoked Bacon, Pork Sausage Links, Breakfast Potatoes

OMELET STATION

Whole Eggs, Liquid Whole Eggs, Egg Whites, Eggbeaters
Ham, Chicken Apple Sausage, Bacon
Tomato, Peppers, Onions, Mushrooms, Spinach, Italian Long Hots
Cheddar Cheese, American Cheese, Swiss Cheese, Mozzarella, Jack Cheese

EGG BENEDICTS

Classic Benedict ~ Buttered English Muffin, Canadian Bacon Hollandaise Sauce
Vegetarian ~ Roasted Vegetable Stack, Tomatoes, Vegan Cashew Hollandaise
Smoked Salmon Benedict ~ Smoked Salmon, Wilted Spinach, Dill Hollandaise

ITALIAN CLASSICS

Ravioli Tartufati ~ Ricotta Ravioli, Mushroom Cream Sauce, Shaved Truffle
Honey, Thyme & Lemon Glazed Loch Etive Steelhead Trout ~ Citrus Confit Potatoes, Toasted Pine Nut Emulsion
Chicken Francese ~ Asparagus, Artichoke Fricassée

CARVING STATION

Fennel & Lemon Stuffed Whole Roasted Snapper
Herb Roasted Tenderloin, Creamy Horseradish, Red Wine Demi
Parker House Rolls, Butter Chips