



mother's day
brunch



May 14, 2017, 11am – 2pm, in the Grand Ballroom

Breakfast Station

Omelets Made to Order, Belgian Waffles, Syrup, Whipped Cream, Fresh Wild Berries Compote, Applewood Smoked Bacon, PA Dutch Fennel Sausage, Warm Cinnamon Rolls, Assorted Muffins and Pastries

Cold Food Station

Baby Field Greens Salad with Assorted Toppings, Smoked Norwegian Salmon Display with Cream Cheese, Capers, Shallots and Hard Boiled Egg, Artisan Cheese Display with Assorted Fresh Fruit Compotes and Homemade Jellies, Heirloom Beet and Shaved Fennel Salad with Chevre, Toasted Orzo with Grilled Mediterranean Vegetables, Baby Spinach and Heirloom Tomatoes

Hot Food Station

Whole Grain Mustard-Rubbed Pork Loin with Pear and Apricot Chutney, Mahi Mahi with Maryland Blue Crab Hollandaise, Roasted Chicken Breast with Wild Mushroom and Asparagus Stir-Fry, Vegetarian Penne Pasta Carbonara with Spring Peas and Asparagus, Smashed Red Skin Potatoes with Roasted Garlic and Herbs, Pearl Barley Pilaf, Seasonal Vegetable Medley and Creamy Truffled Cauliflower Soup

Carving Station

Garlic and Rosemary Encrusted Prime Rib with Au Jus and Oven Roasted Turkey Breast with Homestyle Gravy

Dessert Station

Array of Seasonal Cakes and Pies, Chocolate Fountain with Assorted Dipping Items and Fresh Fruit

Children's Buffet

All White Meat Chicken Tenders, Macaroni and Cheese, French Fries, Buttered Corn and Applesauce

Adults: \$39.00

Seniors (60+): \$36.00

4-10: \$15.00

Under 4 free

Above Prices **INCLUDES Tax & Gratuity**

Call for reservation

717-433-9737

Or email reservations

catering@radpenn.com