

Mother's Day Brunch

Starters

SEASONAL FRUIT DISPLAY

CRUDITÉ WITH RANCH AND HUMMUS

ASSORTED MUFFIN AND DANISH

TOSSED ARTISANAL GREENS SALAD

*Cucumber, Tomato and Carrot
Ranch, Balsamic, Oil and Vinegar*

CHEESE AND CHARCUTERIE DISPLAY

*Local and Imported Cheeses and Meats, Pepper Jelly,
Whole Grain Mustard, Olives, Pickles, Crackers and Breads*

BELGIAN WAFFLE

From the Kitchen, Served with Maple Syrup and Whipped Butter

Entrees

BISCUITS AND GRAVY

Local Pork and Sage Gravy

CHICKEN PICATTA

Basmati Rice, Lemon Caper Butter

CAJUN PASTA

Blackened Shrimp, Andouille Sausage, Peppers, Onions, Garlic Cream Sauce

Chef's Carving Station

ROASTED STRIP LOIN

Mushroom Cream, Grilled Vegetables, Rolls and Butter

A La Carte Desserts

VANILLA CHEESECAKE WITH BERRY COMPOTE

CAPPUCCINO MOUSSE CAKE

CLASSIC CRÈME BRULÉE

May 10 | 11am - 4pm

\$60 pp; 12 & Under \$20

*Reservations Strongly Recommended, open to Wintergreen
Resort Lodging Guests and Wintergreen Club Members*

Call 434-325-8100 to Reserve

