

Mother's Day Brunch Buffet

2025

10:30 am – 3:00pm

Raw Bar

Chilled Display of Poached Lobster and Shrimp
Native Oysters on the Half Shell
Chatham Clams on the Half Shell
Chatham Bars Inn Lobster Salad
Spicy Tuna Tartare

Smoked Fish

Smoked Salmon, Peppered Mackerel, and Smoked Trout
Accompanied by Brown Bread and Traditional Condiments

Display of Imported and Domestic Cheeses

Served with Fresh Fruit, English Crackers and French Breads

Cold Platters

Farmer's Green Salad with Goat Cheese, Shaved Vegetables, Champagne Vinaigrette
Baby Iceberg Wedge, Pistachio Dressing, Seed Crumble, Herbs
Charred Broccoli Salad, Hummus, Freekeh, Cumin Vinaigrette
Antipasto: Prosciutto Di San Daniele, Salami, Bresaola, Mortadella, Soppressata
Assortment of House Made Pickles and Fermented Vegetables From Our Farm
Aged Balsamic Vinegar, Extra Virgin Olive Oils
Sliced Seasonal and Tropical Fruits

From The Pastry Shop

Assorted Bagels with Traditional Whipped Cream Cheese
Assorted Rolls and Breads
Danish, Muffins and Croissants
Whipped Butter

Omelets

Omelets, Fried Eggs
Fillings include: Cheddar Cheese, Swiss Cheese,
Spinach, Mushrooms, Onions,
Peppers, Tomato, Ham and Bacon

Waffle Station

Wild-Berry Compote, Roasted Apple Chutney,
Vanilla Whipped Cream, Powdered Sugar,
Sliced Bananas, Chocolate Chunks, Fresh Strawberries,
Maple Syrup and Sweet Butter

Hot Items

Traditional Eggs Benedict
Scrambled Eggs
Cherry Wood Smoked Bacon, Sausage and Ham
Seafood Cioppino, Braised Fennel, Orange Zest
Braised Chicken, Ricotta Gnocchi, Morel Mushroom, English Pea, Thyme Jus
Lobster and Spring Pea Risotto, Preserve Lemon, Herb Mascarpone
Roasted Farm Vegetables with Green Garlic Butter

Carving Station

Slow Roasted Prime Rib of Beef, Onion Jus, Horseradish Cream
Porchetta, Fennel, Citrus, Herbs, Natural Jus

Dessert Buffet

Cookies and Cream Cheesecake
Pineapple Upside Down Cake, Yuzu Cream
Lavender White Chocolate Panna Cotta, Blackberry Compote
Flourless Chocolate Cake, Caramelized Cocoa Nib
Ginger Almond Tart, Roasted Apricot
Pistachio Raspberry Torte
Mixed Berry Cobbler, Vanilla Whipped Cream
Assorted House Made Cookies

\$155.00 per person

\$60.00 Juniors (5-12)

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked potentially hazardous foods may increase risk of foodborne illness.
6.25% Massachusetts State tax and 0.75% local tax will be added to your check.