



Mothers Day May 14th Brunch Buffet at The Summit

Scrambled Eggs

Cheese Blintz with Blueberry Maple Syrup

German Apple Pancake with Maine Maple Syrup

Oven Roasted Home Fries with Caramelized Onions

Apple Wood Smoked Bacon and Sausage Links

Homemade Sticky Buns and Muffins

Sliced Fruit and Berry Bowls

Assorted Breads and Rolls

Composed Seasonal Farm Salad

Papaya, Arugula and Pecan Salad with Pomegranate Vinaigrette

Marinated Tomatoes and Red Onions

Pork Tenderloin with Home Made Blood Orange Marmalade Glaze

Lemon Jasmine Rice with Sautéed Shrimp, Arugula and Tomatoes

Hand Crafted Pasta Station with Fresh Vegetables, Grilled Chicken, Point Lookout Italian

Sausage, Meatballs, Marinara, Alfredo Sauce, Pesto and Fresh Herbs

Carvery

Slow Roasted Prime Rib of Beef Au Jus with Horseradish Crème Fraiche

Selection of Pastries prepared by our baker Marissa Kelly

Kids

Mini Hamburgers

Cheese and Pepperoni Pizzas

Penobscot Potato Company Farm Fries

Carrots, Cucumbers and Broccoli with Ranch Dip

Adults \$42pp++

Children \$12pp++ (children 4 and under complimentary)

Seating times: 10:30am – 2:30pm

Executive Chef Shawn Wilcox

Sous Chef Paul Munro

