

OSAGE RESTAURANT or AT TOP OF THE ROCK

Osage Mother's Day Brunch 2015

Breakfast & Pastries

House-made Muffins
Assorted Fruit & Cream Cheese Strudels
French Style Pastries
Scrambled Eggs
Biscuits & Gravy
Hickory Smoked Bacon
House-made Sausage
House-made Granola & Yogurt

Salads and Appetizers

Assorted Fresh Baked Breads
Selection of Fresh Fruit
Imported & Domestic Cheese Display
Assorted Meats & Charcuterie
Shucked Oysters, Smoked Trout & Spicy Shrimp Cocktail
Cold Smoked Salmon Display with Accompaniments
Chicken, Sweetcorn & Black Bean Salad
Bibb Salad with Blue Cheese, Bacon & Crème Fraiche
Tuna Nicoise Salad
Chef's Garden Salad Bar
Roasted Tomato & Pepper Soup

Entrées

Stuffed Chicken Breast, Buttered Fingerling Potatoes, Boursin Cream Sauce
Bacon Wrapped Pork Loin with Creamed Spinach & Peas
Grilled Salmon, Herb Gnocchi, Tomato, Roasted Red Pepper Romesco
Shrimp & Grits with Charred Vegetables
Mashed Yukon Gold Potatoes with Sour Cream & Chives
Braised Potatoes with Caramelized Onions
Steamed Bok Choy & Broccoli with Sautéed Snap Peas & Heirloom Tomatoes in Basil Butter

Cooking Station

Omelets to Order
French Toast Topped with Caramelized Bananas
Brown Sugar Glazed Ham
Roasted Prime Rib

Desserts

Orange Cream Roulade
Mocha Toffee Tarts
Chocolate & Vanilla Cream French Fancies
Strawberry Cheesecake
Minted Berry Tarts
Lemon Raspberry Mousse
Caramel Shortbread
Coconut Cream Puffs
Sugar Free Chocolate Cheesecake
Gluten Free Carrot Cake

Adults \$42.95

Children Ages 4-12 \$18.95