

Guy Fieri's Mother Day Brunch May 12th 2019

Assorted mini bagels with assorted cream cheeses spreads

Assorted Danish, muffins, doughnuts and sliced breads

SALAD & ANTIPASTO

California Caesar Salad (wood grilled chicken breast, and rib eye steak) Chopped Wedge Salad, Antipasto Platters, marinated olives, roasted pepper salad, caprese salad, Fresh fruit platters, smoked salmon platters with tomato, capers and onion.

FROM THE RAW BAR:

Snow crab legs cocktail, Local Clams, oysters on the ½ shell, guy's signature sushi rolls, shrimp cocktail

BUFFET LINE:

Applewood smoked bacon, breakfast sausage, Virginia ham, Scrambled eggs, Yukon gold home fired potatoes, cinnamon swirl French toast with cream cheese icing,

Cajun chicken Alfred with penne pasta, Pretzel crusted crab cakes, Sautéed Green beans with donkey sauce, Guys Signature Macaroni & Cheese, Bourbon Glazed Carrots

ACTION STATIONS:

Farm fresh eggs and omelets made to order: (Guys Assorted Eggs Benedict) Egg White, scrambled, fresh whole eggs

Tavern ham, bell peppers, Vidalia onion, roasted mushrooms, scallion, tomato, smoked bacon, assorted cheeses,

CARVING STATION:

Hand Carved roasted prime rib, Apricot Glazed cedar plank salmon, smoked Virginia ham

Natural jus, horseradish cream

Belgium Waffles made to order

Assorted fresh berries, mango, bananas, whipped cream, maple syrup, vanilla ice cream & Chocolate syrup

GUYS CHOPHOUSE DESSERTS:

Assorted mini Chophouse Desserts, Apple bread pudding, with whiskey anglaise, assorted pastries and cakes