

# *Mother's Day Buffet*

*May 12, 2019*

*Noon and 2:00 p.m.*

## **Soup Station**

Brandied Lobster Bisque  
Woodland Mushroom Bisque

## **Appetizer Station**

Shrimp Dip with Assorted Crackers  
Baked Brie in Puff Pastry Stuffed with Pear Almond Conserve  
Smoked Salmon with Traditional Condiments  
Assorted Cheeses with Crackers  
Mint Marigold Chicken Salad in Filo Cups

## **Salad Station**

Baby Field Greens w/Toasted Seeds  
Cucumber, Tomato & Red Onion Salad with Dill & Feta Cheese  
Gussied up Melba Toast Croutons w/Cousin Marr's Jalapeno Jelly  
Hilltop's Copper Pennies  
Hilltop's Bread & Butter Pickles

## **Entrée and Carving Stations**

Brown Sugar-Glazed, Chef-Carved Pit Ham with Burgundy Wine Jelly  
Slow Roasted, Garlic-Crusted Beef with Green Peppercorn Demiglace  
Fresh Seasonal Gulf Fish with Crawfish, Mushrooms & Spinach  
Seared Chicken Breast with Gruyere & Caramelized Onions

## **Sides**

Italian Squash Casserole  
Carrots with Thyme & Onion  
Yukon Gold Mashed Potatoes with Crème Fraiche & Chives  
Fresh Medley of Spring Vegetables  
Dinner Rolls & Butter

## **Dessert Station**

Strawberry Tres Leches Cake  
Lemon Cupcakes with Raspberry Icing  
Chocolate Cappuccino Cake  
Boston Cream Pie  
Fresh Strawberries with Devonshire Cream & Chocolate Ganache  
Tea and Coffee

**Reservations are Required: 832 397-4008**

\$32.95 per person (plus tax and 18% gratuity)\$19.95 for children 3 to 11