

Mother's Day Brunch Buffet

Served 11 am - 3 pm ■ Sunday, May 8

Bread Station

House Made Muffins, Croissants and Potato Rosemary Bread

Hors d'oeuvres

Smoked Salmon *with mini bagels, chopped eggs, red onion, capers & dill crème fraiche*
Artisan Cheese Display ♦ Fresh Fruit & Berry Display
Vegetable Crudité ♦ Shrimp Cocktail

Cold Salads

Chopped Kale Salad *with walnuts, onions, feta, blueberry and lemon poppy seed vinaigrette*
Antipasto Display *with salami, prosciutto, soppressata, artichokes, grilled vegetables, olives & mozzarella*
Southern Style Potato Salad
Bowtie Pasta Salad *with broccoli, parmesan, toasted almonds tossed in fresh herbs and olive oil*

Action Stations

Omelets & Waffles Made to Order

Carving Station:

Lusty Monk Mustard Rubbed Prime Rib with Horseradish Sauce and Au Jus
Roasted Turkey with Herb Mayo, Sliced Rolls

Brunch Buffet

She Crab Soup ♦ Goodnight Brothers Country Ham Hash Brown Casserole
Joyce Farms Chicken Sausage ♦ Applewood Smoked Crispy Bacon
Spring Harvest Vegetable Cast Iron Frittata *topped with heirloom tomato relish*
Shrimp & Grits: *Old Mill of Guilford Grits in a spicy tomato crawfish cream sauce*
French Toast Bread Pudding *with walnuts and golden raisins*

Desserts

Pink Lemonade Cake ♦ Mixed Berry Parfaits ♦ Chocolate Mousse Cake
Raspberry White Chocolate Mousse ♦ Red Velvet Cake

GRAZE

sip • share • savor



Adults- \$45.95 ■ Seniors- \$29.95
Children 5-12- \$12.95 ■ Children 4 & Under- Free

Includes Glass of Champagne or Mimosa* and Non-alcoholic Beverage*
A customary 18% gratuity will be added to parties of 8 or more.

Reservations Suggested: 336.722.5232 www.grazews.com
425 N. Cherry Street ■ Complimentary Valet Parking

**Must be 21, alcohol available after 12 noon per NC State Law*