

Mother's Day Brunch Buffet

Served 11 am - 3 pm ■ Sunday, May 14

Bread Station

House Made Muffins, Croissants and Herb Focaccia

Hors d'oeuvres

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

Cold Salads

Heirloom Tomato & Basil Salad with red onions, feta and lemon/fig dressing
Graze Spring Green Salad with fresh berries, balsamic and shaved ricotta
Antipasto Display with salami, prosciutto, soppressata, artichokes, grilled vegetables, olives & mozzarella
Grilled Fingerling Potato Salad with Lusty Monk mustard, roasted shallots and fresh tarragon
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
Salmon Wellington

Brunch Buffet

She Crab Soup ♦ Pesto Roasted Red Potatoes
Heritage Farms Cheshire Pork Bacon and Goat Cheese Casserole
Joyce Farms Chicken Sausage ♦ Heritage Farms Butcher Cut Bacon
Herb Roasted Free Range Chicken with banyuls vinegar jus
Spring Harvest Vegetable Frittata topped with heirloom tomato relish
Shrimp & Grits: Old Mill of Guilford Grits with tasso ham gravy

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 6 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*