

Rawhide's

Mothers Day Brunch Buffet 2008

Salads

Tropical Display of Seasonal Fruits and Berries

Wild Rice Salad with Mesquite Smoked Breast of Chicken

Bow Tie Pasta Salad with Roasted Peppers,

Moms Golden Potato Salad

Mesclun Greens with Assorted Toppings and Dressings

Seafood Station

Peel and Eat Shrimp with Absolute Bloody Mary Cocktail Sauce

Carving Station

Roasted Garlic and Shallot Prime Rib of Beef with Zinfandel au Jus and Creamy Horseradish

Smoked Pork Loin with a Apple Chutney Butter

Hot Entrée and Breakfast selection

Baked Alaskan Halibut with a saffron Butter

Buttermilk Mashed Potato

Farm Fresh Scrambled Eggs with Smoked Ham, Maplewood bacon and Trio of Peppers

Chicken Apple Smoked Sausage

Fresh Fruit Ricotta Blintzes with Seasonal Berry Coulis and Vanilla Crème Anglaise

Assorted Breakfast Breads to include Croissants, Danish and Muffins

Pasta Station

*Selection of Artisan Breads Assorted marinated and stuffed olives,
Imported, domestic Cheeses and Marinated Artichokes*

*Three Cheese Tortellini with a Balsamic Roma Tomato Sauce and Smoked Extra Virgin Olive Oil Topped
with Mesquite Grilled Breast of Chicken*

*Tri-Colored Fusille Pasta with Sun dried Tomatoes Calamata Olives, Parmesan Cheese and
Asiago Cream with Bay Scallops and Rock Shrimp*

Dessert Station

Chefs Selection of Traditional Desserts to include:

Petit Fours, Truffles, Biscotti, Mini Assorted Cheese Cakes, Cakes, Pies and Much More

\$31.95 per person

\$15.95 Kids

Mothers Day Brunch includes Coffee, Tea, Lemonade and Soda

**The Buffet will be offered in the Adobe Room from 11 AM to 4 PM
(the steakhouse menu will not be offered during brunch)**

Dinner from our Steakhouse Menu will be offered from 5:30 PM -9PM in the Sunset room