Washington Crossing Inn MOTHER'S DAY BUFFET

Sunday, May 11 | 9:30am- 6:00pm | \$69 Adults | \$35 Children ages 4-10 | Toddlers Free 6% tax and 20% gratuity will be added to your guest check | If using a credit card, there is a 3.5% processing fee

ALL DAY

Carving Station

Black Angus Prime Rib GF, DF Baked Ham GF, DF

Raw Bar

Shrimp GF, DF Oysters GF, DF

Main Selections

Lemon-Caper Canadian Salmon GF
Chicken Piccata
Vodka Rigatoni v
Vodka Rigatoni w/ Prosciutto
Eggplant Parmesan v

VEGETABLE STATION

Mashed Potatoes GF, V
Rice Almondine GF, V, DF, VE
Steamed Cauliflower & Broccoli GF, V, DF, VE

SOUP & SALAD STATIONS

Cream of Mushroom Soup GF, V Mozzarella Cucumber Salad GF, V Ceasar Salad Potato Salad GF, V Tri-Color Pasta Salad Washington Crossing Salad

DESSERT STATION

Assorted Mini Pastries Assorted Cakes Fresh Fruit GF, V, DF, VE

KID'S CORNER

Crispy Chicken Tenders
Pigs in a Blanket
French Fries GF, V, DF, VE

SMOKED FISH STATION

Smoked Salmon GF. DF

COFFEE, TEA, JUICES, MILK

Brunch 9:30am-3:00pm

Omelet Station with Assorted Toppings

Eggs Benedict
Country Sausage GF, DF
Applewood Bacon GF, DF

Belgian Waffles V Cheese Blintzes w/ Blueberry Sauce V French Toast V

DINNER 3:00pm-6:00pm

Antipasto Display Tuna, Salmon, & Vegetable Sushi Roasted Pork w/ Mushroom Sauce Filet Mignon Medallions w/ Petite Onions & Demi Glaze GF, DF

(GF) Gluten Free • (V) Vegetarian • (DF) Dairy Free • (VE) Vegan

Not to be combined with any other discount; menu subject to change without notice.

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

We proudly support locally farmed produce, aqua-culture, and artisan food producers