

# GRAND BRUNCH BUFFET

## CELEBRATE

# Mom

**Sunday**  
**May 12th, 2024**  
**11 a.m. - 6 p.m.**

**Served in the**  
**Harbor Ballroom**

**\$39.95 Adult Per Person**  
**\$16.95 Children Ages 5-12**  
**Children 4 and Under Free**

Beverage additional charge.  
Price does not include sales tax or gratuity.

**Reservations Required**  
**607.535.6116**

*Harbor Hotel*

WATKINS GLEN



16 North Franklin Street  
Watkins Glen, New York 14891  
607.535.6116  
WatkinsGlenHarborHotel.com

### BREAKFAST OFFERINGS

*Served 11 a.m. - 1 p.m.*

*Omelets Made to Order*  
*Scrambled Eggs with Cheese & Chives*  
*French Toast • Bacon & Sausage • Fresh Fruit*  
*Home Fries • Assorted Pastries • And More*

### DINNER OFFERINGS

*Served 11 a.m. - 6 p.m.*

*Cheese, Vegetable and Fruit Display*

### SALADS

*Greek Tortellini Salad with Tomatoes, Kalamata Olives,  
Feta Cheese & Pepperoncini*  
*Mixed Field Greens with Assorted Toppings & Dressings*  
*Classic Caesar Salad • Roasted Golden Beet Salad, Goat Cheese,  
Shallots, Spiced Almonds, Radicchio, Sherry Vinaigrette*

*Assorted Dinner Rolls*

### SOUPS

*Tomato Bisque with Smoked Gouda*  
*Chicken & Roasted Spring Vegetables in Miso Broth*

### ENTREES

*Roast Choice Prime Rib of Beef Au Jus*  
*Chef Carved Pork Loin with Raspberry-Chipotle Cream*  
*Mushroom Ravioli with Parmesan Cream Sauce*  
*Honey-Almond Baked Fresh Salmon Fillets*  
*Chicken Française in Sherried Lemon Butter Sauce*  
*Seafood Cioppino - Mussels, Shrimp & Cod  
over Fresh Pappardelle, Fried Basil*

### SIDES

*Asparagus & Wild Mushroom Casserole*  
*Loaded Smashed Yukon Gold Potatoes*  
*Broccoli & Cauliflower Au Gratin*  
*Herbed Croissant Bread Pudding, Roasted Garlic  
& Red Pepper Mornay*

### DESSERTS

*Harbor Hotel's Famous Dessert Display*