



MOTHER'S DAY BRUNCH

MAY 11 ~ 10 AM - 2:30 PM

BREAKFAST ITEMS

OMELET STATION ~ CHEF PREPARES

Omelets, Fried Eggs, Scrambled Eggs, Egg Whites.

Fillings Include: Monterey Jack & Cheddar, Spinach, Mushrooms, Onions, Peppers, Tomato, Bacon & Ham

FROM THE KITCHEN

Traditional Eggs Benedict, Belgian Waffles, Macerated Strawberries & Whipped Cream

SIDES + MORE

Apple wood Smoked Bacon & Breakfast Sausage, Yogurt & Granola Cups

Seasoned Home Fried Potatoes, Butter Crossiant, Cinnamon Crumb, Mini Danish, Assorted Muffins

COLD PLATTERS / SOUP / SALAD

Chilled Tower of Poached Shrimp - Cocktail Sauce Smoked

Salmon Display - Traditional Condiments

Pear & Arugula, Goat Cheese, Toasted Almonds, Balsamic Dressing

Classic Caesar Salad

Roasted Vegetable Antipasto - Roasted Red Peppers, Zucchini, Squash, Grilled Asparagus, Artichoke

Cucumber and Tomato Salad with Honey Jalepeno Vinaigrette

CHEF CARVING STATION

Honey Glazed Ham - Dijon

Roasted Sirloin - Horseradish Cream

HOT

New England Clam Chowder

OYI's Mac & Cheese

House Marinated Steak Tips

Green Beans and Shallots

Chicken Caprese, Mozzarella, Tomato, Basil, Balsamic

Classic Baked Haddock, Lemon Butter Sauce

Baked Stuffed Shrimp with beurre blanc

Mushroom Ravioli with Mushroom Marsala Wine Sauce

Lobster Ravioli, Lobster Cream Sauce, Tomato

Smashed Roasted Red Potatoes

Korean BBQ Pork with Asian Slaw

DESSERT / PASTRY

Blueberry & White Chocolate Bread Pudding

Hot Apple Crisp

Key Lime Pie Squares

Bruleed New York Cheesecake

Carrot Cake

French Macaron / Coconut Macaroons


Tiramisu Trifle

Chocolate Mousse

Baked Cookies

Assorted Small Bites

\$79 Adults / \$29 Children 5-10



Please inform our staff prior to ordering of any food allergies and we will kindly make accommodation when possible. The OYI is not a gluten free environment and we want to make you aware that there is a chance of cross contamination.