

Mother's Day

BUFFET AT BLUE OAK GRILLE

SUNDAY, MAY 12TH • 11AM - 8PM

\$49/person • \$24/Kids (age 3-12)

Grazing

Chef Selection of Cured Meats and Cheeses, Mustards, Dried Nuts and Fruits, Olives, Avocado Hummus, Pita Bread and Crackers.

Bread

Lavash, French Baguettes, Parker Rolls, Country Bread, Bread Sticks and Artisanal Sourdough Accompanied by Compound Butters, Honey Butter, Chipotle Butter, European Butter W/ Sea Salt and Olive Oils and Balsamic Vinegars

Sides

Baked Potato Bar, Creamy Mashed Potatoes & Brown Gravy, Rice Pilaf, Roasted Veggie Medley

Crepe Station

Strawberries, Bananas, Whipped Cream, Chocolate Syrup, Nutella, Carmel Syrup and Ice Cream

Carving

Carved Ribeye Tomahawk with Chimichurri Smoked Ham, Stuffed Pork Loin, Prime Rib Au Jus, Horseradish Cream Sauce Sausage with Peppers and Onions

Buffet Line

Salmon Florentine, Blue Oak Caesar Salad, Mini Caprese, Clam Chowder, Tomato Bisque, Meatloaf with Red Wine Demi, Chicken Katsu with Yakitori Sauce

Wok Station

Pad Thai, Orange Chicken

Sushi

Assorted Sushi Accompanied by Seaweed Salad, Fresh Wasabi, Pickled Ginger and Soy Sauce

Seafood

Dungeness Crab, Shrimp Cocktail, Oysters, Cocktail Sauce, Mignonette, Lemons and Tabasco

Kids

Mini Corn Dogs with French Fries or Chicken Strips with French Fries, and Mac and Cheese

Desserts

Princess Cake, Tres Leches Cake, Flan, Peach Cobbler, Lemon Blueberry Bars Brownies Blondies, Carrot Cake Bites, Mini Chocolate Cupcakes, Mini Banana Cupcakes, Mini Funfetti, Cupcakes, Tiramisu, Lemon Bundt Cakes, Bavarian Cream Fruit Tarts, Jell-O, Panna Cotta, Chocolate Mousse, Chocolate Covered Strawberries, Assorted Cookies, and Assorted Truffles