

The Langham Mother's Day Buffet 2018

Breakfast Favorites

Fresh from the Bakery: Croissants, Danish and Seasonal Muffins

Seasonal Melons

Greek Yogurt Parfait, Apricot Preserve, Granola

Organic Matcha Tea Chai Seeds Pudding, Macerated Kiwi, Coconut Crema

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Poached Eggs Benedict with Canadian Bacon

Caramel Pecan French toast, Chantilly Cream

Warm Cheese Blintz with Lemon Curd

Vanilla Pearl Sugar Belgian Waffles

Applewood Smoked Bacon

Fingerling Potatoes with Scallions, Parmesan and Honey

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Omelet Made To Order

Cage Free Eggs and Egg Whites with Choice of

Swiss and Cheddar Cheese, Country Ham, Smoked Salmon, Scallions, Rock Shrimp

Mushrooms, Tomatoes, Asparagus and Bell Peppers

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Smoke House

Cold Smoked Scottish Salmon, Pastrami Salmon, Dill salmon

With Sliced Heirloom Tomatoes, Whipped Cream Cheeses

Assortment of Bagels

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Artisanal Cheeses and Cured Meats

Farmhouse Cheese and Cured Meats, Flatbreads, Grissini, Country Bread and Marinated Olives

Pickled Vegetables, Gourmet Mustards and Fruit Compotes

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D.D.I.Y Salads

(Don't Do It Yourself)

Fresh Peas Hummus, Citrus Roasted Carrots, Ricotta and Quinoa

Little Gem Lettuce Caesar, Roasted Tomatoes, Croutons and Parmesan

Nichols Farm Heirloom Tomatoes, Basil Pesto, Pickled Pearl Onions, Arugula

Iceberg Lettuce, Roasted Chicken, Bacon Lardon, avocado and Grilled Corn

Shaved Asparagus, Fennel, Watercress, Green Goddess Dressing, Pecorino

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Sushi

California, Spicy Tuna, Vegetable and Tempura Shrimp

Poke

Salmon, Ahi tuna and Tofu Poke

Soy Ginger, Spicy Chili Sauce, Citrus Yuzu Sauce

Edamame, Sweet Onions, Red Cabbage, Pineapple, Tomato, Pickled Jalapenos

Carrot, Pickled Ginger, Daikon Sprouts, Crispy Shallots, Togarashi, Sesame Seeds, Furikake

Taco and Tamale

Achiote Pork Carnitas Tostada, Roasted Pineapple and Pickled Onions
Red Snapper Fish Taco, Tomato Salsa, Avocado, Crema
Oaxaca and Poblano pepper Tamales
Cilantro, Radish, Queso Fresco, Cotija, Tomatillo Salsa

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Carving

Sous vide Tomahawk Rib Eye Steaks
Truffle Butter Roasted Whole Chickens
Béarnaise Sauce, Horseradish Cream, Salsa Verde, Lemon Aioli

Entrées

Grilled Hanger Steak, Sweet Corn Succotash, Charred Onions
Cuban Citrus Pork Tenderloin, Sweet Plantains, Stewed Black Beans and Cilantro puree
Catalan Seafood Stew, Saffron, Fennel and Spicy Tomato Broth
Spring Vegetable Fricassee with Preserved Lemon and Basil
Spinach Tortellini, Market Mushrooms, Garlic Cream
Buttermilk Mashed Potatoes

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Little Ones

Tiny Vegetables with Hummus
Peanut Butter and Jelly Sandwiches
Macaroni N Cheese
Crispy Chicken Fingers
Cheeseburger Sliders on Sesame Bun

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Crostini Bar

Peekytoe Crab Salad, Hearts of Palm, Amarillo Pepper Aioli, Roasted Fennel
Local Burata Cheese, Garlic Tomato Spread, Balsamic Pearls, Basil
Smoked Salmon Rillette, Chervil Herb Salad, Caper Mustard Dressing
Bellwether Ricotta, Truffle Honey, Caramelized Figs
Ancho Chili Octopus, Bacon and Tomato Jam, Frisee

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A BOUNTIFUL OCEAN

Chilled Jumbo Shrimp, Alaskan Snow Crab and King Crab, Seasonal Selection of Oysters
Red Snapper Ceviche with Lime, Cilantro and Aji Amarillo
Traditional Cocktail Sauce, European Cocktail Sauce, Horseradish

Dessert

Crepe Station
Suzette Sauce, Nutella, Market Berries, Chantilly Cream

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Custom Cupcake Station

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Lavish Selection of Cakes, Tarts, Éclairs, Petit Fours, Cakes, Macaroon, Cookies and Candies