

DRUMHELLER'S

Food & Drink

MOTHER'S DAY BRUNCH

SUNDAY MAY 8, 2022

9:00 am - 2:00 pm

Per Person / 80

Children 12 & Under / 25

EXECUTIVE CHEF

Kyle Meinecke

PASTRY CHEF

Carissa Noyes

Mimosa Flights & Brunch cocktails are available, please ask for details

VIEW OUR WINE LIST:

[DRUMHELLERS.COM/WINE-LIST](https://drumhellers.com/wine-list)

OR SCAN HERE:



🍷 OMELET STATION 🍷

Ham, Ground Sausage, Bell Peppers, Sweet Onions, Mushrooms, Spinach, Tomatoes, Cheddar

🍷 BUFFET ITEMS 🍷

WAFFLES

Macerated Berries, Maple Syrup, Marionberry Syrup, Chantilly Whip

EGGS BENEDICT

Carver Ham, Poached Egg, Hollandaise, English Muffin

QUICHE LORRAINE

Bacon & Swiss

COUNTRY POTATOES

Southern Style Seasoning

LODGE MADE BISCUITS

Sausage Gravy, Jam, Whipped Butter, Honey

MAPLE GLAZED BACON

Cracked Pepper

PORK LOIN

with Apricot Chutney

WALDORF ROASTED CHICKEN

Grapes, Apples, Celery, Walnuts, Yogurt Dressing

BERRY SALAD

Blackberries, Strawberries, Toasted Almonds, Elderflower & Champagne Vinaigrette, Chèvre

GREEK ROTINI SALAD

Cherry Tomatoes, Cucumbers, Red Onion, Feta, Fresh Herb Dressing

🍷 SEAFOOD STATION 🍷

Poached Prawns, Jonah Crab Claws, Salmon Gravlax, Pickled Red Onions & Capers, Dill Crème Fraîche, Harissa Cocktail Sauce, Rémoulade

🍷 FRUIT 🍷

Honeydew, Cantaloupe, Grapes, Strawberries, Pineapple

🍷 DESSERT STATION 🍷

ASSORTED COOKIES

STRAWBERRY SHORTCAKES

Chantilly Whip

ROSE & VANILLA BEAN CUPCAKES

with Raspberry Buttercream

BREAKFAST PASTRIES