

# GRAND BRUNCH BUFFET CELEBRATE

# Mom

**Sunday**  
**May 11th, 2025**  
**11 a.m. - 6 p.m.**

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

**\$42.95 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 • Broccoli Salad, Bacon, White Sharp  
Cheddar Cheese, Red Onions in a Creamy Herb Vinaigrette*

*Assorted Dinner Rolls*

## SOUPS

*Roasted Red Pepper Bisque with Brie Cheese*  
*Lemon Chicken Orzo*

## ENTREES

*Chef Carved Roast Choice Prime Rib of Beef Au Jus*  
*Chef Carved Pork Loin with Bacon Jam*  
*Spring Gnocchi with Asparagus, Yellow Roasted Tomatoes,  
Romano Cheese, Spring Peas, Basil Pesto*  
*Honey-Almond Baked Salmon with Whole Grain Dijon Mustard Cream*  
*Braised Boneless Chicken Thighs, Cabernet Sauvignon-Demi Glace,  
Shiitake Mushrooms, Peruvian Peppers*  
*Seafood Gumbo -Andouille Sausage, Shrimp, Crab*

## SIDES

*Asparagus & Wild Mushroom Casserole*  
*Loaded Smashed Yukon Gold Potatoes*  
*Broccoli & Cauliflower Au Gratin*  
*Wild Rice Pilaf with Brussel Sprouts, Bacon, and Roasted Garlic*

## DESSERTS

*Harbor Hotel's Famous Dessert Display*