



# WILD GOOSE TAVERN

At The Chatham Wayside Inn

## Mother's Day Brunch Buffet

\$105 per adult \$45 per child (ages 5 - 12)

### Soup

#### Onion Soup

warm up with a coastal classic:  
Creamy, rich & brimming with local flavor.

### Raw Bar

#### Oysters on the half shell & Chilled Shrimp

accompanied by house-made mignonette,  
cocktail sauce and horseradish

### Salads

#### Classic Caesar

Crisp romaine, Parmesan, Garlic Croutons

#### Roasted Beet, Arugula and Burrata

Balsamic drizzle, EVOO

#### Seasonal Fruit Display

A vibrant selection beautifully arranged  
for a refreshing bite.

### Charcuterie

Imported and domestic cured meats  
local and imported cheeses  
assorted jams, honeycomb, breads, crackers

### Carving station

#### Beef Tenderloin

Red wine demi glace, Béarnaise Sauce

#### Roasted Leg of Lamb

tender slices with a side flavorful Mint Jus

### Hot Food

#### Chicken Piccata

Chicken cutlets sautéed with capers, artichokes, tomatoes  
and lemon butter sauce, paired with roasted cauliflower.

#### Baked Cod

Ritz cracker crusted and chive butter sauce,  
fingerling potatoes

#### Crispy Brussels Sprouts

With aged balsamic

#### Au Gratin Potatoes

Thinly Sliced potatoes baked in a creamy cheese sauce  
with a golden, bubbling crust

#### Chicken Fingers & Fries

A classic favorite for kids & kids-at-heart

### Breakfast Food

#### Omelette Station

made-to-order with fresh ingredients, your way

#### Savory Sausage, Crispy Bacon

A classic morning duo

#### Classic Eggs Benedict

Toasted english muffins topped with canadian bacon, poached  
eggs and silky hollandaise sauce

#### Belgian Waffles

Fluffy, warm, and ready for your favorite toppings:  
Fresh berries, homemade whipped cream, maple syrup

### Desserts

#### Assorted Desserts

An array of indulgent sweet treats, including cakes, tarts,  
pastries and more. The perfect finale to a celebratory meal