



Sunday

**MAY 12<sup>TH</sup>**

4:00 – 8:00 PM

# Mother's Day Dinner

## CHILLED SELECTIONS

Artisan Aged Old World Cheeses, Appalachian Medow, Midnight Moon Cypress, Thomasville Tomme, Talbot Reserve, Quince Membrillo, Figs & Dates Cakes, Dried Fruits, Nuts, & Spiced Pumpkin Seeds

Baby Kale, Sundried Tomatoes, Feta Cheese, Kalamata Olives, Pistachios & Balsamic Dressing

Strawberry Caprese & Farro Salad

Spring Mix Salad Greens, Cucumbers, Grape Tomatoes, Red Onions, Julienned Carrots & Lemon-Dijon Vinaigrette

Spring Grilled Vegetables, Asparagus, Baby Eggplant, Zucchini, Yellow Squash, Red Onions, Fennel, Bell Peppers & Aged Balsamic Glaze

Seasonal Fresh Fruits Including Watermelon, Honeydew, Cantaloupe & Pineapple

## RAW BAR

Poached Spice-Rum Shrimp Cocktail & New Zealand Green Lip Mussels

## WARM SELECTIONS

Wild Mushroom Bisque

Spiced Rum Braised Short Rib with Tangy Barbeque Sauce

Stuffed Flounder with Crabmeat Imperial & Lemon Butter Chive Butter

Sesame Seed Teriyaki Chicken Breast with Onions, Peppers & Mushrooms

Vegetable Ratatouille

Roasted Garlic Mashed Potatoes

## CREATE YOUR PASTA

Tri-color Tortellini or Fusilli Pasta, Tossed with a Choice of Bolognese, Primavera, Marinara or Parmesan Alfredo

Completed with Garlic Bread & Focaccia

## CHEF'S CARVING STATION

Prime Rib of Beef, Natural Au Jus & Horseradish Cream

Cheddar Biscuits

## CHILDREN'S BUFFET

Macaroni and Cheese

Mini Beef Dogs with Puff Pastry

Chicken Nuggets

## DESSERTS

Spring Fruit Cobbler

Chocolate Ganache Cake

Carrot Cake

Coconut Macaroons

Chocolate Mousse

Raspberry and Mango Tarts

Bread Pudding with Vanilla Sauce

**\$39.95/per adult**

**\$24.95/per child (5-12 years)**

Children 4 and under Complimentary

Reservations can be made on [RopeandAnchorKitchen.com](http://RopeandAnchorKitchen.com) or by calling (215) 521- 6509.

**DISCOUNTED PARKING:** \$10 self | \$19 valet \*

Parking available as a 2 hour window.