

Fruitlands Museum Café

2026 Mother's Day Buffet

Reservations Available from 10:00m – 2:30pm
Please call or text Julie Vaughan at (978) 337-6289 or
email julie@webberrestaurantgroup.com
***credit card required to hold all reservations**

\$60 per adult
\$3 per year of age for children 4-12

Menu

Lemon Lavender Scone, Banana Chocolate Chip Muffin, Coffee Cake
Gluten Free Blueberry Muffin *GF
Zucchini Bread *DF
Whipped Butter, Jam

Granola, Yogurt, Berries *GF
Sunflower Seeds, Pepitas

Fresh Fruit Salad*GF, VEGAN

Belgian Waffles
Maple Syrup, Toasted Coconut, Fresh Berries, Brown Sugar Rum Bananas, Warm Salted Caramel,
Whipped Cream
Buttermilk Fried Chicken, Pimento Cheese Spread

Made to Order Omelets *GF, *DFO
Bacon, Ham, Yellow Cheddar, Swiss, Feta, Peppers, Mushrooms, Spinach, Onion, Tomato, Jalapeno,
Hot Sauce

Breakfast Potatoes *GF, VEGAN
Apple-wood Smoked Bacon *GF, DF
Breakfast Sausage GF

Herb Roasted Chicken, Lemon Garlic Jus *GF, DF
Cranberry Apple Chutney *GF, DF
Brioche Rolls

Seared Faroe Island Salmon *GF, *DFO
Caramelized Fennel & Onion, Preserved Lemon, Chive Beurre Blanc

Baby Greens & Blueberries *GF, DFO
Pistachio, Golden Raisins, Vermont Creamery Goat Cheese, Champagne Vinaigrette

Farro Salad, *VEGAN
Spring Dug Parsnip, Sweet Potato, Cranberry, Pepitas, White Balsamic

Gemelli Pasta Salad
Feta, Tomato, Onion, Cucumber, Calamata Olive, Green Pepper, Herb Vinaigrette

FAMILY STYLE DESSERT
Lemon Lace Cookie*GF
Double Chocolate Cannoli
Blueberry Cheesecake Bite *GF
Mini Strawberry Cupcake