

Mother's Day Menu 2025

Omelets & Crêpes Made-to-Order

Spinach and mushroom crêpes with Boursin cheese sauce
Egg or egg white omelets with choice of fillings
broccoli, spinach, tomatoes, peppers, caramelized onions, asparagus tips, sautéed mushrooms, bacon bits, diced ham, cheddar cheese, Swiss cheese

Hot Breakfast Selection

Eggs Benedict*
French toast
with whipped cream and mixed berry compote
Applewood smoked bacon
Breakfast chicken sausage

Boulangerie

Freshly baked croissants, mini muffins, mini Danish, and bagels

Seafood and Sushi Station

Shrimp cocktail, lobster and avocado salad, assorted sushi rolls, nigiri, vegetable maki, seafood maki with Tamari soy sauce, pickled ginger, cocktail sauce, and wasabi*

Salad Selection

Baby organic greens, English cucumber, carrot and beet ribbons
with avocado dressing and house vinaigrette
Smoked Salmon
with red onions, capers, crème fraîche
Grilled Japanese eggplant, tofu, baby spinach, shredded carrots,
toasted sesame, yuzu dressing - V/GF
Jicama, mango, cucumber, tomato, and cilantro-lime dressing - GF/V
Farro and Corn Salad with dried fruits, parsley, and citrus dressing - GF/ V
Ciligiene mozzarella, roasted tomatoes, basil, red pepper flakes, baby arugula, evoo - GF

Soup

New England Clam Chowder
Vegetable Quinoa Soup - V/GF

Hot Entrée Selection

Roasted fillet mignon with bordelaise sauce -GF
Pan seared branzino with tomato beurre blanc - GF
Turkey Scallopini with sage-mushroom sauce -GF
Vegan vegetable potstickers
Pommes dauphinoise -GF
Seasonal spring vegetables - V/GF

Desserts

Decadent Bites from our Pastry Chefs to include:

Banana bread pudding with caramel sauce

French macarons

Assorted panna cotta

Assorted tarts and tortes

Petits fours

Sliced seasonal fruits

Cheese Display

Local and international cheeses with seasonal berries, and grapes

Beverage

Coffee, Tea, Soft Drinks, Juice, and a Mimosa or a Bloody Mary

\$124.95 per person

\$64.95 per child (age 4-12; no charge for children under 4)

Before placing your order, please inform your server if anyone in your party has a food allergy.

*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Food and beverage prices are subject to an 20% house charge, and, if applicable, a large party attendant fee and state tax. The house charge and attendant fee are not tips or gratuities but are used to defray costs. The Harvard

Faculty Club has a no tipping policy to which staff must adhere.