



YOU'RE INVITED  
TO MOTHER'S DAY BRUNCH  
BUFFET AT TANDEM  
MAY 10TH 10:30AM-3PM

Indulge your mom and loved ones with a culinary extravaganza. Our array of stations showcase flavors from around the world as well as highlighting local delights

**Charcuteries and Cheese**

local and international cheeses, imported salami and charcuteries, artisan jellies, house made pickles

**Seafood Cured and Smoked**

jumbo shrimp cocktail, smoked salmon, mussels, citrus-herb marinated salmon

**Mediterranean-inspired Mezza**

white bean saffron hummus, herb lebneh, tabouli salad, grape leaves, babaganoush

**Salads**

smoked beets, brussels, whipped farmers cheese, endives, black currant vinaigrette, pecan furikake

cauliflower, chermoula, garlic yogurt, cilantro, crispy poha, madras curry

three bean, cucumber, celery, cilantro, citrus, chilies  
carrot, parsnip, celery root, radish, raisins, tahini, sesame

grilled asparagus, strawberries, feta, basil, balsamic  
tomato caprese, basil



**Soup**

chilled smoked tomato and watermelon gazpacho.

**Breakfast**

house smoked maple glazed bacon, breakfast sausage, scrambled farm-fresh eggs, brioche French toast, herb biscuits with whipped sea salt butter, fruits

**Entrees & Carving Items**

roasted wild-caught salmon, fennel, orange, pumpkin

beef short ribs with oyster mushrooms, shallots confit

joyce farm chicken, spring peas and tarragon veloute

orange maple glazed ham with bourbon sauce

**Sides**

market spring vegetables asparagus, sugar snap peas, spring onions, snowball turnips, heirloom carrots

**Dessert Bar**

strawberry shortcake, bitter sweet chocolate tiramisu tartlets, tres leche cake, passionfruit lemon meringue, red velvet cake, mascarpone cheesecake, strawberry shortcake, cookies, vanilla chantilly cream

Reservations required [www.tandemcarrboro.com](http://www.tandemcarrboro.com)

Adults \$95, Under 10 yrs \$35