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FOR IMMEDIATE RELEASE

**Treat Mom to an Extravagant Mother’s Day Brunch**

**at Prairie Grass Cafe in Northbrook**

Celebrate Mom with an extravagant brunch buffet at Prairie Grass Cafe (601 Skokie Blvd, Northbrook, IL 60062; 847-205-4433). Mother’s Day Brunch will be served buffet style from 10 a.m. to 1:30 p.m., Sunday, May 14. The price is $49.50 for adults and $18 for children 10 and under. View the full Mother’s Day Brunch menu [online](http://www.prairiegrasscafe.com/). Reservations are strongly recommended.



Each guest starts with the popular signature “PGC Benedict” featuring a perfectly poached egg on top of spinach and served with a roasted tomato Hollandaise sauce. Mm m

After the Benedict, dive into the buffet. Starters and vegetables feature spring’s delightful produce: Grilled Asparagus with a Lemon-Feta Vinaigrette and Sliced Radishes; Mighty Vine Tomato Salad with Cucumber, Jicama, Micro-Greens and Red Wine Vinaigrette; Tuna Tartare served with Wonton Chips and a Mixed Green Salad with Fresh Peas, Endive, Radicchio, Pea Shoots, Arugula and a Cider Vinaigrette.

Load your plate with mouthwatering sides like a Baked Goat Cheese Cake with Berry Sauce; Warm Brie with Raspberry Jam in Puff Pastry; Applewood Smoked “Maple Creek Farm” Bacon; Homemade Maple Breakfast Sausage; Mashed Potatoes. Enjoy a luscious assortment of baked goods: Crusty Multi Grain Artisan Breads, Mini Chocolate Croissants, Cheese Danish, Raspberry Jam Danish and Sticky Pecan Rolls.

The stars of the brunch—besides Mom—include skin-on and bone-in Roasted Chicken Breast with Wild Rice, Roasted Grapes and Toasted Pine Nuts; Braised Lamb with Spicy Chipotle Sauce, Carrots, Onions, Tomatoes, Garlic and Potatoes; Parmesan Crusted Tilapia with Creamed Spinach; and Mini Bagels topped with Smoked Sliced Salmon, Creamed Cheese, Chives, Limes and Capers.

A Mother’s Day Buffet at Prairie Grass Cafe wouldn’t be complete without someone cooking and carving for Mom. Enjoy a carved to order Roasted All-Natural New York Loin with Mushroom Sauce; a Fresh Hot Waffle Station with Maple Syrup; and an Omelet Station with a variety of fixings including onions, peppers, tomato, ham, cheddar cheese, mushrooms and spinach.

For those with an insatiable sweet tooth, there will be more than enough mouth-watering sweets at the Dessert Buffet to satisfy all cravings. Enjoy fresh fruit and berries; Double Chocolate Cup Cakes with Butter Cream Icing; Mom’s Fruit Cream Pie; Strawberry Rhubarb Crumble; and Mini Cream Filled Éclairs. Or, order a crepe at the Crêpe Station where toppings include chocolate, whipped cream, raspberry jam and apple butter.

**About Prairie Grass Cafe**

Prairie Grass Cafe (601 Skokie Blvd.; Northbrook, IL; 847-205-4433) supports Chicago’s Green City Market and local sustainable farms, selecting the freshest ingredients to reflect the season. Prairie Grass Cafe currently serves lunch Monday - Friday 11 a.m. to 2 p.m. and dinner Monday through Sunday. Dinner is served Tuesday - Thursday from 5 p.m. to 9:30 p.m., Friday and Saturday from 5 p.m. to 10:30 p.m., and Monday and Sunday 5 p.m. to 9 p.m. Prairie Grass Cafe also serves breakfast Saturdays 10 a.m. to 2 p.m. and Sundays 9:30 a.m. to 2 p.m. Light fare is available in the bar Monday through Friday 2 p.m. to 5 p.m. For more information or to make a reservation, please call (847) 205-4433 or visit [prairiegrasscafe.com](http://www.prairiegrasscafe.com/). Follow Prairie Grass Cafe news at [newsline360.com/prairiegrasscafe](https://www.newsline360.com/prairiegrasscafe) and on Facebook at [Facebook.com/PrairieGrassCafe](https://www.facebook.com/prairiegrasscafe).

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