

Easter Brunch Celebration

Sunday April 21, 2019

10am-3pm

Pastries

Fresh Breakfast Pastries, Artisan Breads & Bagels
Fresh Sliced Seasonal Fruits & Berries
Herb Roasted Potatoes
Artisan Sausages & Thick-Cut Smoked Bacon
Belgian Waffles, Strawberries & Whipped Cream
100% Warm Maple Syrup

Omelet Station

Farm Fresh Eggs, Tomatoes, Spinach, Cheese, Bacon
Ham, Onions, Peppers & Mushrooms
Vegetable Frittata

Salad Bar

Assorted Mixed Salads and Assorted Dressings
Tomato Mozzarella Salad
Fruit Salad
Golden Lentil Salad with Mango
Sliced Italian Meats
Assorted International and Domestic Cheeses

Raw Bar

Lemon Poached Shrimp, Crab Claws, Green Mussels,
Smoked Salmon & Smoked Fish,
Cocktail Sauce, Lemon Wedges

Carving Station

Leg of Lamb, Mint Glaze
Prime Rib with Au Jus & Horseradish
Sugar Mustard Glaze Ham, Pineapple Sauce
Fresh Sea Catch, Lemon Caper Beurre Blanc
Heirloom Vegetable Medley
Dauphinoise Potatoes
Grilled Chicken with Tomato, Olives & Basil

Dessert Station

Assortment of Freshly Prepared Cakes, Cookies and Pies
Chocolate Truffles, Dark and White
Chocolate Dipped Strawberries

Kid's Corner

Asian Style Rice, Orange Chicken, Macaroni & Cheese, Fried Chicken

Beverage

Sparkling Wine & Mimosa
Coffee & Tea Service

\$75 per person

\$37.50 children 5-12

Complimentary Children Under 5
(does not include tax and gratuity)