

EASTER BRUNCH BUFFET MENU

SUNDAY, APRIL 5

\$75 ADULTS | \$15 KIDS UNDER 18 | FREE FOR KIDS 5 & UNDER



CARVED PRIME RIB OF BEEF

served with creamy horseradish sauce

CARVED HONEY GLAZED PIT HAM

served with a honey-mustard lemon sauce

ASSORTED BERRY AND PARFAIT BAR

raspberries, strawberries, blackberries, blueberries, candied nuts, dried fruit, fresh mint, granola, yogurt, honey, whipped cream, and grapes

MINI BAGEL AND SMOKED SALMON BOARD

capers, lemon, smoked salmon, red onion, and herbed cream cheese

STUFFED FRENCH TOAST

french roll stuffed with mascarpone cheese, strawberries, lemon, topped with raspberry sauce

MINI QUICHE

spinach and cheddar, cherry tomato and parmesan, sausage and potato

SMOKED SALMON EGGS BENEDICT

toasted English muffin topped with smoked salmon, poached egg, chives, and freshly made hollandaise

DESSERTS

lemon curd in graham cracker cup, assorted mousses, mini cheesecakes, petite fours, macaroons, cream puffs, cannoli, and brownie bites

SIDES

Scrambled eggs

Sausage Links, Kielbasa sausage, thick-cut bacon

Mini croissants, assorted muffins, & cinnamon rolls

Roasted garlic breakfast potato

Biscuits and gravy

Waffles and whipped cream

Salmon Frittata

Roasted carrots with whipped feta, toasted almonds, and hot honey sauce

Heirloom tomato with fresh mozzarella balls, balsamic glaze, basil oil and toasted focaccia bread

