

Easter Brunch

Sunday April 12, 2020

\$80 per adult; \$24 per child 10 or under

11:00am until 4:00pm

Breakfast

Display of Seasonal Fruits & Berries
Yogurt Granola Parfait, Dried Fruits & Nuts
Choice of House Bakery to include Mini Croissants, Danishes, Muffins & Cinnamon Rolls
Assortments of Cereals with Choice of Milk
Steel Cut Oatmeal, Dried Pineapples, Sliced Almonds, Brown Sugar
Atlantic Smoked Salmon, Choice of Toasted Bagels, Cream Cheese, Capers, Shaved Red Onion

Displayed on Ice

Peel & Eat Shrimps, Cocktail Sauce, Lemon Wedges
Smoked Fish Dips with Flat Bread Lavash
Chef's Selection of Charcuteries,

Egg Station

Made to order your choice of Fried, Scrambled or Omelet.
Choice of Ham, Applewood Bacon, Peppers, Tomatoes, Mushroom, Asparagus, Grated Cheese

Salad Station

Baby Kale-Romaine Caesar salad, Fried Chickpeas
Shaved Fennel, Radish, Cucumber & Apple Salad, Citrus Vinaigrette
Walnut Pesto Potato Salad, Green Beans & Roasted Grape Tomatoes
Assorted Breads & Hot Cross Buns

Carving Station

Herb Roasted Prime Rib, Au Jus
Glazed Ham with Orange & Mustard

Hot Selection

Blueberry Pancake, Assorted Toppings
Duck Confit Benedict
Apple Smoked Crispy Bacon
Grilled Turkey Sausage
Four Cheese Scalloped Potato
Chicken Cordon Bleu, Cranberry Sauce
Lobster Mac & Cheese
Buttered -Mint Carrots & Snap Peas
Paella Rice with, Chorizo & Clams

Desserts & Fresh Fruits

Chef's selection of Assorted Pies, Lemon Bars & French Pastries,
Tiramisu Cake slices, Triple Fudge Brownie,
Bourbon Pecan Slices, Italian Hazelnut Cookies & Tropical fruit Salad