

# Easter Brunch

Sunday April 21st, 2019

## Cold Table

- Artisan Cheese Board
  - Avocado Toast, Black Bean Corn Salsa, Honey Chipotle Glaze, Grilled Ciabatta Bread
  - Boursin Cheese Polenta Board, Green Olive Tapenade, Mushroom Tapenade, Herb Oil
  - Fresh Fruit Display with Mixed Berries
  - Three Bean Salad with Lemon Feta Cheese Dressing
  - Mediterranean Orzo Pasta Salad, Feta Cheese, Roasted Vegetables, Lemon Herb Aioli
- ### Seafood Raw Bar
- Shrimp Cocktail w/ Lemon Wedges, Cocktail Sauce, Oyster Crackers & Hot Sauces
  - Fresh Shucked Raw Oyster & Clams

## Dessert

- Fresh Baked Pastries
- Assorted Cake Table
- Ice Cream Sundae Station

## Hot Table

- Cheesy Scrambled Eggs
- Fresh Egg Omelet Station (3:00pm seating this station changes to Pasta Station)
- Blue Berry Pancakes with Warm Maple Syrup
- Brioche French Toast, Cinnamon Sugar
- Apple Wood Smoked Bacon
- Breakfast Link Sausage
- Carving Stations
- Bone-In Spiral Ham, Honey Mustard &
- Herb Rubbed Grilled Lamb Chops, Sage Stuffing, Lamb Jus, Mint Jelly
- Spring Vegetable Medley with Caramelized Cipolini Onion Honey Glaze
- Brick Oven Artisan Flat Breads & Gourmet Pizza Bar

\$30.95 Adults

\$18.95 Kids (ages 10 & under)

Included: Brunch buffet, soft drinks, juices, coffee and hot tea.  
Cash bar available

Price does not include tax and gratuity.

For your Entertainment

Family Photo &  
The Easter Bunny!

**Seating Times :**

**First Seating 10:00 am**

**Second Seating 12:30 pm**

**Third Seating 3:00 pm**