

Easter Brunch Menu

SUNDAY, APRIL 21, 2019

Soup and Salad

POTATO LEEK SOUP

Fried Onion Straws

CAESAR SALAD *Chef-Attended*

Parmesan Cheese Wheel | Focaccia Croutons

BARLEY AND BERRY SALAD

Barley | Cranberries | Red Onion | Blueberries | Baby Spinach and Kale



Breakfast Favorites

SWEET BREADS, MUFFINS, CINNAMON ROLLS AND ASSORTED DANISH

BAGELS AND LOX

Toasted Bagels | Herb Cream Cheese | Smoked Atlantic Salmon

DEVILED EGG DISPLAY

Classic | Smokey Tomato | Avocado Crab

SHRIMP COCKTAIL

Cocktail Sauce | Lemons Wedges

OMELET STATION *Chef-Attended*

Variety of Fresh Cut Vegetables, Meats and Cheese

EGGS BENEDICT

Classic and Lobster | Toasted English Muffin | Poached Egg | Canadian Bacon | Hollandaise Sauce

ROASTED PEPPER AND KALE STRATA

Baked Custard | Roasted Peppers | Baby Kale | Challah Bread

BANANA AND NUTELLA-STUFFED CREPES

Local Maple Syrup | Whipped Cream

TRUFFLE TARTER PUFFS

Lightly Accented with Truffle Salt

APPLEWOOD SMOKED BACON AND SWEET SAUSAGE



Main Course

HERB RUB STEAMSHIP ROUND ROAST *Chef-Attended*

Red Wine Jus | Horseradish Cream

ROSEMARY ROASTED LEG OF LAMB *Chef-Attended*

Mint Cabernet Demi | Lemon Gremolata | Tzatziki Sauce

ROASTED CHICKEN BREAST

Wild Mushroom | Marsala Wine | Roasted Tomatoes | Crispy Prosciutto

GNOCCHI PRIMAVERA

Carrots | Brussels Sprouts | Snow Peas

SHRIMP AND SCALLOPS-STUFFED SOLE

Lobster Dill Cream Sauce



Accents

FRESH FRUIT DISPLAY

YOGURT AND FRUIT PARFAIT

ROASTED NEW BABY POTATOES

Garlic | Garden Fresh Herbs

PARMESAN RISOTTO

SPRING VEGETABLES

Rainbow Carrots | Pearl Onions | Artichoke Hearts | Broccoli Florets | Carnival Cauliflower



Dessert

DECADENT DESSERT DISPLAY

Assortment of Individual Sweet Treats

BANANAS FOSTER BREAD PUDDING

Caramel Sauce | Whipped Cream