



# *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

### **BROWN SUGAR AND PINEAPPLE-GLAZED HAM** *Chef-Attended*

### **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