Easter Brunch

Sunday, April 9, 2023



Breakfast

Fresh Baked Assorted Muffins and Pastries Sliced Fruit Platter Assorted Bagel Café Bagels, Cream Cheese, Butter, and Preserves Chef Attended Omelet Station, Farm Fresh Eggs and Egg Whites, Meats, Cheeses, Vegetables Classic Eggs Benedict Bananas Foster French Toast Sweet Potato Hash Corned Beef Hash Applewood Bacon and Sausage

Starters

Shrimp Cocktail Raw Bar Seafood Chowder Caesar Salad, *Parmesan Wheel, Focaccia Crouton, MCC Caesar Dressing* Lo Mein Salad

Lunch

Chicken Française Pit Style Honey and Dijon Glazed Ham Eggplant Florentine Penne a la Vodka Parmesan and Truffle Roasted Potatoes Seasonal Vegetable Medley

Chef Attended Carving Stations

Slow Roasted Prime Rib, *Red Wine Jus* Herb-Crusted Salmon

Dessert

Assortment of Specialty Desserts