

Easter Brunch Menu

Sunday, March 31st 2024

Morning Favorites

Traditional Eggs Benedict, Canadian Bacon, Poached Egg, Fresh Hollandaise
Breakfast Potatoes, Rosemary Essence, Mixed Peppers and Onion
Smoked Pecan Wood Bacon & Cinnamon Apple Sausage
Fluffy Scrambled Eggs

From The Griddle

Belgian Waffles, Chocolate Shavings, Fresh Berries, Vermont Maple Syrup
Buttermilk Pancakes, Peach Compote, Whipped Cream

Chef Prepared Omelet Station

Cheddar, Mozzarella Cheese, Bacon Bits, Diced Ham, Diced Tomatoes, Diced Onions
Spinach, Sliced Mushrooms, Sliced Black Olives, Jalapeños, Bell Peppers, Guacamole
Pico de Gallo, Salsa

Assorted Chilled Salads

Farmers Market Salad Bar, Wild Baby Arugula, Romaine, Garbanzo Beans, Mushrooms,
Toasted Pecans, Grape Tomatoes, English Cucumbers, Hearts of Palm, Crumbled Blue Cheese,
Feta Cheese, Chef's Selection of Dressing,
Waldorf Salad, Thyme Essence, Sweet Rice and Grilled Pineapple Salad,
Spiced Honey Vinaigrette, Macaroni Salad,
Smoked Virginia Ham, Celery, Vidalia Onion, Aioli

Cold Offerings

Seasonal Fresh Fruits, Assorted Melons, Seedless, Grapes and Strawberries
Assortment of Domestic & Imported Cheeses
President Brie, Montrachette Goat Cheese, Gorgonzola, Havarti, Smoked Gouda, Muenster,
Garlic Herb Boursin
Assortment of Charcuterie
Tuscan Salami, Cappelletti, Soprapetta, Gherkins, Assorted Olives, Whole Grain Mustard

Fresh from the Sea

Iced Shrimp & Snow Crab, Cocktail, New Zealand Mussels, Lemon Wedges
Santa Barbara Smoked Salmon with Traditional Condiments, Assorted Bagels
Salmon and Ahi Poke Salad

Hot Entrées

Herbs Roasted Leg of Lamb, Apple Mint Demi, Fingerling Potato
Baked Atlantic Salmon, Puttanesca Sauce, Rice Pilaf
Brown Sugar Rubbed Pork Loin, Balsamic and Red Wine Demi, Dried Fruit Medley
Lemon Garlic, Pepper Chicken, Wild Rice, Horseradish Demi,

Chef's Starch and Seasonal Vegetable

Garlic Whipped Potatoes, Chives
Seasonal Assortment of Vegetables

Carving Station

Chef's Carved Meats
Herb Roasted Prime Rib, Horseradish Cream, Au Jus
Honey Baked Ham

Children's Menu

Chicken Fingers with French Fries
Chocolate Chip Cookies & Brownies

Dessert Buffet

A Selection of House Made Cakes & Pastries to include
Opera Cake, Mini Mousse Cakes, Cappuccino Cups, Lemon Horns, Chocolate Éclairs, Fresh
Rosemary Apple Tart, Lemon Tarts, Mini Crème Brulé, Chocolate Roulade, Carrot Cake,
Cheese Cake

Adults: \$89 • Children: \$36 (Ages 3-11)
(Plus Tax and Gratuity 20%)