

Easter Brunch Buffet

\$75 adults, \$35 children 12 & under / 8 am-2 pm

Includes Fountain Soda, Juice, and Drip Coffee

COLD

Alderbrook Caesar Salad

Pesto Pasta Salad (v)

Waldorf Salad (gf/n)

Fresh Fruit Salad (v)

Cured Meats & Pickled Veggies (gf)

Artisan Cheeses & Dried Fruits (gf/v)

SEAFOOD DISPLAY

Oysters on the Half Shell (gf) / Smoked Fish Dip (gf)

Cold Poached Prawns (gf) / Smoked & Cured Salmon (gf)

HOT

Classic Eggs Benedict

Scrambled Eggs (gf)

Bacon & Sausage (gf)

Homemade Biscuits & Sausage Gravy (v)

Breakfast Potatoes (v)

Steel Cut Oatmeal with Brown Sugar & Dried Cherries (gf/v)

Scrambled Tofu Hash (gf/v)

Pesto & Cheese Tortellini (v)

CARVING STATION

Slow Smoked Beef Brisket (gf)

Salmon with Lemon & Tapenade (gf)

WAFFLE STATION

Assorted Toppings

SWEET

Hot Crossed Buns (v)

Cinnamon Rolls & Lemon Icing (v)

Scones

Lemon Poppy Seed Cake

Strawberry Shortcake

Petite Fours

Mini Banana Split

Muffins (v)

Chocolate Mousse Cups (v)

Mixed Berry Crumble (gf/v)

gf – shared fryer / preparation space v – vegetarian friendly

Service Charge:

A 3% service charge will be applied to all food and beverage purchases. 100% is to be retained by Alderbrook Resort, of which 2/3rds is distributed to the Kitchen team.

Automatic Gratuity:

For parties of 8 or more a 20% automatic gratuity will be applied to all food and beverage purchases. 100% of the gratuity will be paid to the server of record.