

EASTER

menu

Sunday, April 5th: 11am-3pm \$70/person ++

Stationary

Smoked Salmon Platter

Sliced Fruit Medley

Danishes, Muffins, Scones

Deviled Eggs

Salad

Mixed Greens with Heirloom Cherry Tomatoes, Cucumber and Champagne Vinaigrette

Chef Carved

Maple Glazed Ham

Entree

Farm Eggs, Scrambled

Roasted Blackened Chicken Breast with Black Bean Mango Salsa

Lemon Butter Baked Haddock

Vegan Ratatouille

Sides

Applewood Bacon

Spring Vegetable Medley

Mashed Potatoes

Yukon Breakfast Potatoes

Classic Cole Slaw

Dessert

**A Selection of Cakes,
Pastries, and Treats**