

# **Easter Brunch**

*April 21st, 10am to 5pm*

## **Garde Manger Table**

*Chefs Selection of Salads to include,*

***Tangy Pear & Blue Cheese, Almond Citrus Cous Cous,***

***Baby Spinach & Orzo, Cherry Tomato & Corn Salad***

*Fresh Fruit Display, Shrimp Cocktail, Devilled Eggs*

***Pastel Fruit Fluffs-Strawberry, Orange, Lemon, Pistachio, Blueberry***

## **Full Service Omelet Station**

***Omelets made to order with an assortment of***

***Accoutrements,***

***Bacon & Sausage***

## **Carving Station**

***Maple Sugar Glazed Ham***

*Ginger Buerre Blanc*

***Barbecue Rubbed Turkey Breast***

*Green Chili Buttermilk Mornay*

## **Mimosa French Toast**

*Orange Bread, Champagne Cream, Micro Basil*

## **Roasted Vegetable Lasagna**

*Roasted Zucchini, Squash, Roma Tomatoes & Red Peppers, Spinach,*

*Parmesan Cream & Grated Parmesan*

## **Asparagus Butter Topped Chicken Breast**

*Linguine & Roasted Grape Tomatoes*

## **Sautéed Beef Tips & Button Mushrooms**

## **Scotch Eggs**

*Spicy Brown Mustard*

## **Roasted Yukon Gold & New Potatoes**

*Fried Garlic Chips & Scallions*

## **Scrambled Egg & Sausage Pancake Muffin**

*Maple Syrup*

## **Petit Salmon En Croute**

*Creamed Spinach & Leeks, Dijon Cream Sauce*

## **Kids Table**

***Chicken Fingers & Mini Tacos***

***Macaroni & Cheese***

## **Pastry Table**

***Pastry Chefs Selection of Cakes,***

***Pies, Assorted Sweets & Chocolate Fountain***

**\$28.95 for reservations call (989) 775-5888**