

Easter BRUNCH

March 31ST, 2024

10:00 a.m. - 5:00 p.m.

Adults: \$44.95 / Children 6-10: \$22.95 / 5 & under: FREE
Tax and Gratuity not included.

GARDE MANGER TABLE

CHEFS SELECTION OF SALADS TO INCLUDE:

Spring Fruit Salad

Strawberry, Kiwi, Pineapple, Orange with Honey,
Lime & Cinnamon Syrup

Spinach, Arugula & Frisee Salad

Strawberries, Blueberries, Toasted Almonds,
Roasted Blueberry Vinaigrette

Lemony Pasta Salad

Asparagus, Peas, Orecchiette, Chickpea, Artichoke,
Radish, Feta Cheese, Lemon Vinaigrette

Baby Romaine Salad

Mandarin Orange, Pistachio, Coconut,
Orange-Dijon Vinaigrette

Peas & Peanut Salad

English Peas, Spanish Peanuts, Worcestershire

Cheese Tray, Shrimp Cocktail, Deviled Eggs, Cottage Cheese

The Great Jelly Bean Display

CARVING STATION

Glazed Bone-In Ham

Dr. Pepper Reduction

Carrot Cake Pancakes

Cream Cheese Drizzle & Shredded Candied Carrots

Breakfast Burrito

Flour Tortilla, Seasoned Ground Beef, Smoked Cheddar, Caramelized Onions, Scrambled Eggs

Almond Chicken Paillards

Tenderized Chicken Breasts, Sliced Almonds, Lemon-Garlic Butter, Scallion & Basmati Rice

Crispy Smashed Yukons

Yukon Gold Potato, Pancetta, Grilled & Chopped Scallion, Sour Cream Drizzle

Prosciutto & Spinach Puffs

Roasted Garlic Cream cheese, Feta, Gruyere

Spring Pasta Primavera

Asparagus, Cipollini Onion, Peas, Grape Tomato

"Sunday Pork Pot Roast"

Roasted Pork Loin, Carrots, Caramelized Onions, Red Potatoes, Roasted Tomatoes, Garlic-Thyme Jus

Teriyaki Salmon

*Oven Roasted Salmon, Marinated in Soy Sauce & Rice Wine Vinegar
Pickled Carrots, Daikon Radish & Leeks*

KIDS TABLE

Grilled Chicken Quesadillas

Salsa & Sour Cream

Maple Bacon Waffle Bites

Cream Cheese Icing, Bacon Bits, Cinnamon Infused Maple Syrup

PASTRY TABLE

*Pastry Chefs Selection of Cakes,
Pies, Assorted Sweets & Chocolate Fountain*

For reservations call (989) 775-5332