

Easter Brunch at the Drake 2019

\$70.00 per adult (13+) *

\$25.00 (children 6-12) *

Free for children 5 and under

***Tax and gratuity additional**

Includes Champagne & Mimosas

Omelet Station

Farm Fresh Eggs *

(with a Selection of)

*Honey Cured Ham-Crispy Smoked Bacon-Jalapeno Peppers-Bell Peppers-Mushrooms-Onions
Spinach-Diced Tomatoes-Cheddar Cheese-Gruyere Cheese*

From the Bakery

Assorted Croissants Fruit Danish Muffins Mini Bagels

Breakfast Selections

Eggs Benedict

Apple-Wood Smoked Bacon *

Maple Pork Sausage *

O'Brien Potatoes *

Scrambled Eggs *

Cheese Blintzes with Assorted Fruit Toppings

French Toast

Fresh Waffle Station

Berry Compote Maple Syrup

Carving Station

Herb-Rubbed Prime Rib of Beef *

Horseradish Sauce Brandy Cabernet Au Jus

Roasted Rosemary Lamb *

Mint Sauce Mint jelly

Brown Sugar & Bourbon Glazed Steamship of Ham *

Honey Mustard Sauce Jack Daniels Reduction

Salads

Traditional Caesar (Vegetarian) *

Shaved Parmesan, Tomato Basil Chutney, Anchovies, Herbal Focaccia
Croutons on side

Spinach & Baby Kale Salad *

Mandarin Oranges, Candied Pecans, Fresh Strawberries, Blood Orange & Maple Vinaigrette

Ciliegine Cucumber Salad *

Fresh Mozzarella Ciliegine, Seedless Cucumbers, Tomatoes, Red Onion, Basil, Extra Virgin Olive Oil, And
Balsamic Glaze

Quinoa Tuna Salad

Shiitake Mushrooms, Avocado, Edamame Beans, Radishes, Cilantro, Sesame Seeds, House Made Dressing
Crispy Wonton on side

Pesto Crispy Potato Salad

Roasted Tomato, Baby Arugula, Green Onions, House Made Dressing

Cold Displays

Grilled Vegetables (veg) * Imported & Domestic Cheeses *

Seafood & Raw Bar

Oysters on the Half Shell * Smoked Salmon * Cocktail Shrimp and Cocktail Sauce *

Entrées

Stuffed Chicken Polenta *

Polenta-Stuffed Chicken Breasts Served with Artichokes, Roasted Red Peppers, Coulis Olives

Pan Seared Strip Loin *

Garlic Butter Herb Strip Loin, Roasted Cipollini Onions, Three-Color Peppers

Pan Seared Salmon *

Fresh Pan Seared Salmon Served with Stir-Fry Vegetables and Sriracha Cream Sauce

Potato Gnocchi

Pancetta Vodka Sauce, Roasted Mushrooms, Gorgonzola Cheese

Sides

Yukon Garlic Mashed Potatoes * Steamed Three-Color Cauliflower * Mediterranean Couscous

Kids Table

Chicken Nuggets

Grilled Cheese Sandwiches

Tater Tots

Macaroni and Cheese

Dessert Table

Assorted Mini Pastries

European Tortes, Petit Fours

Assorted Cookies

New York Cheese Cake

Death-by-Chocolate Cake

Chocolate Flourless Cake *

Chocolate-Dipped Fresh Fruit *

Ruby Cake *

Caramel Cake *

Crème Brûlée *

Apple Pie

Bourbon Pecan Pie

Carrot Cake

Fresh Seasonal Sliced Fruit *

*Denotes Gluten Free, although since this is a buffet, we cannot guarantee any of these dishes haven't had cross contact with gluten-containing items.