

# EASTER BRUNCH



## *CARVING STATIONS*

**HERB RUBBED PRIME RIB OF BEEF (GF)**  
Horseradish Cream & Brandy Cabernet Au Jus

**ROASTED ROSEMARY LAMB (GF)**  
Mint Sauce, Mint jelly

**BROWN SUGAR AND BOURBON GLAZED STEAMSHIP OF HAM (GF)**  
Honey Mustard & Jack Daniel Raisin Reduction

## *OMELET STATION (GF)*

Farm Fresh Eggs with a Selection of Honey-Cured Ham, Crispy Smoked Bacon, Jalapeno Peppers, Bell Peppers, Mushrooms, Onions, Spinach, Cheddar Cheese, Feta Cheese

## *FROM THE BAKERY*

Assorted Croissants, Fruit Danish, assorted Cookies and Bagels

## *BREAKFAST SELECTIONS*

Florentine Eggs Benedict (Sautéed Spinach Brochette)  
Apple-Wood Smoked Bacon (GF)  
Maple Pork Sausage (GF)  
Breakfast Red Potatoes (GF)  
Scrambled Eggs (GF)  
Cheese Blintzes assorted Fruit Toppings  
Buttermilk Pancakes

## *FRESH WAFFLES STATION*

Maple Syrup, Strawberry Sauce, Peach Compote, Cherry Compote, Fresh Berries, Whipped Cream

## *SALADS*

### **TRADITIONAL CAESAR (GF)**

Romaine Lettuce, Shaved Parmesan, Tomato Basil Chutney, Anchovies, Herbal Focaccia Croutons

### **SPINACH & BABY KALE SALAD (GF)**

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

### **CILIEGINE CUCUMBER SALAD (GF)**

Fresh Mozzarella Ciliegine, Seedless Cucumbers, Tomatoes, Red Onion, Basil, E.V. Olive Oil, Balsamic glaze

### **HEIRLOOM TOMATO & BEET SALAD (GF)**

Roasted Beets, Sliced Tomato, Fresh Basil, Olive Oil, Salt, Black Pepper, Balsamic Glaze

### **ROASTED PRIMAVERA PASTA SALAD (GF)**

Rice Penne Pasta, Roasted vegetables, Parmesan Cheese and House Dressing

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## *COLD DISPLAYS*

### **GRILLED VEGETABLES (GF)**

Fresh Artichokes, Mighty Minis Sweet Peppers, Patty Squash, Baby Zucchini, Button Mushrooms

### **IMPORTED & DOMESTIC CHEESES (GF)**

Assorted Crackers, Breads and Fig Spread

## *SEAFOOD & RAW BAR (GF)*

Oysters on the 1/2 Shell with Mignonette Sauce

### **WHOLE SMOKED SALMON**

Whole Smoked Salmon, Boiled Eggs, Capers, Red Onion, Dill Cream, Cucumbers

### **COCKTAIL SHRIMP**

Lemons, Horseradish, Cocktail sauce

## *KIDS TABLE*

Chicken Fingers

Grilled Cheese Sandwiches

Tater Tots

Macaroni and Cheese

## *ENTRÉES*

### **PAN-SEARED HERB CHICKEN BREAST**

Pan-Seared Chicken Breasts Served with Fennel, Shiitake Mushroom, Parmesan Herb Broth

### **BRAISED BEEF SHORT RIBS (GF)**

With Sautéed Onion and Mushrooms

### **B.B.Q GRILLED SALMON (GF)**

Grilled Salmon, Pineapple Relish, House Made B.B.Q Sauce

### **CHEESE TORTELLINI CARBONARA**

Creamy Carbonara Sauce, Crispy Pancetta, Basil, Mushrooms, Peas

### **YUKON GARLIC MASHED POTATOES (GF)**

### **STEAMED CAULIFLOWER (GF)**

### **SAFFRON RICE PILAF**

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## *DESSERTS*

**ASSORTED PASTRIES**

**NEW YORK CHEESECAKE**

**CARROT CAKE**

**DEATH BY CHOCOLATE CAKE**

**TRES LECHES CAKE**

**EUROPEAN TORTES**

**CARAMEL APPLE PIE**

**BOURBON PECAN PIE**

**TIRAMISU**

**STRAWBERRY CHEESECAKE**

**CHOCOLATE FLOURLESS CAKE (GF)**

**SACHER TORTE CAKE (GF)**

Flourless Chocolate Cake topped with Chocolate Glaze

**NEW YORK, NEW YORK (GF)**

Assorted Mini Cheesecakes - Chocolate, Raspberry, Pistachio, Lemon

**FRESH SEASONAL SLICED FRUIT (GF)**

**CHOCOLATE-DIPPED STRAWBERRIES (GF)**

**\$70++ / ADULT**

**\$25++ / CHILD (AGES 6-12)**

**\$10++/CHILD (AGES 2-5)**

++Tax and gratuity additional

*In order to have our servers give all their attention to taking care of our guests, we ask for payment before being seated. Thank you.*

*Price Includes Champagne & Mimosas  
9:00 AM TO 4:00 PM*

\*Complimentary Valet