

# *Easter Brunch*

*Sunday, April 21<sup>st</sup>, 2019*

*In the Ballroom*

## **Salad Bar**

Baby Spinach, Arugula, Bibb, Baby Romaine, Baby Iceberg, Heirloom Tomatoes, English Cucumbers, Pickled Onions,  
Rainbow Carrot, Lemon-Thyme Vinaigrette, Walnut Dressing

Roasted Local Beet, Citrus Segment, Fresh Tarragon, Virgin Oil  
Poached Jumbo Asparagus, Truffle - Capers Remoulade  
Heirloom Tomato and Buffalo Mozzarella Salad, Black Olive Vinaigrette

## **Individual Dishes**

Chilled Spring Peas and Mint Soup Shooter  
Crab Salad with Watermelon, Micro Celery  
Black Mission Figs, Point Reyes Blue Cheese, Aged Balsamic, Crispy Prosciutto

## **Cheese and Charcuterie Station**

Domestic and Imported Cheese Display, Cambozola Black, Tomme, Tellaggio, Humbolt Fog  
Dry Fruits, Quince Paste, Nuts, Fig Almond Cake, Candies Walnuts

Marinated Feta with Nicoise Olives  
Spanish Manchego in Extra Virgin Olive Oil with Oven Roasted Tomato and Pepper

Selection of Italian Cured Meats and Charcuterie  
Crespone, Coppa, Prosciutto Di Parma, Bresaola, Salami, Sopressata Mortadella, Black Forest Ham  
Bread Sticks, Assorted Artisan Bread  
Pickled Vegetables, Marinated Olives, Cornichons, Cocktail Onions  
Flavored Mustards

## **Seasonal Fruit Display**

Strawberries, Pineapple, Cantaloupe, Honeydew, Watermelon, Berries  
Whole Fresh Fruit

## **Raw Bar**

Citrus Poached Shrimp, Watch Hill Oysters, Littleneck Clams  
Classic Cocktail Sauce, Herb Remoulade, Champagne Mignonette

## **Smoked Seafood Station**

Smoked Salmon, Smoked Mackerel, Smoked Tuna, Smoked Trout  
Traditional Garnishes and Mini Bagels, Buttered Bread

## **Soup Station**

Green Asparagus Soup ~ Lemon Olive Oil Crostini

## **Bakeries and Breads Station**

Assorted Breads, Pastries and Bakeries Display

## ***Breakfast Station***

### **Chef to Prepare**

Omelets and Eggs Prepared to Order with Choice of Fillings

### **Under Heat Lamp**

Small Pancakes and Waffles  
Maple Syrup / Whipped Cream

### **From Chafing Dishes**

Scrambled Eggs with Chives  
Classical Poached Eggs Benedict, Hollandaise Sauce  
Ricotta Cheese Blintzes, Berry Compote  
Applewood Smoked Bacon, Turkey Bacon  
Chicken Apple Sausage, Maple Applewood Sausage

### **Carving Station**

Herb Roasted "Prime Rib" Loin / Horseradish Cream / Au Jus  
Honey Glazed Smoked Ham / Dijon Mustard Sauce

### **Vegetable Station**

Herbs Quinoa, Garlic Blossom  
Provencal Style Tomatoes, Zucchini, Eggplant and Onions  
Potato Mash

### **Seafood Station**

Sautéed Halibut, Summer Corn Cream, Fava Beans Relish  
Seared Sea Scallop, Spring Peas, Chanterelle Mushrooms, Cream Sauce

### **Children's Buffet**

Mixed Fruit Cup  
Cinnamon French Toast Sticks, Maple Syrup  
Cheese Pizza  
Chicken Tenders, Tater Tots  
Steamed Broccoli

### **Desserts**

Carrot Cupcakes  
Coconut Macaroons  
Carrot Patch Pudding Cups  
Strawberry Cheesecake  
Lemon Bars  
Blueberry Panna Cotta  
Chocolate Cream Pie  
Chocolate, Peanut Butter, Banana Mousse  
Raspberry Tarts  
Chocolate Financier