

WATCH HILL, RHODE ISLAND

Easter Brunch in the Ballroom

Sample Buffet Menu

Salad Selection

Chopped Kale Salad, Goat Cheese, Candied Pecans, Red Grapes, Mustard Vinaigrette Arugula & Prosciutto Salad, Dried Apricots, Parmesan, Toasted Pine Nuts, Fig Vinaigrette Orecchiette Pasta Salad, Caramelized Mushrooms, Roasted Tomatoes, Red Onions, Oregano Dressing

Antipasto

Bread Display - Freshly Baked Breads, Crackers, Rolls Display of Artisanal New England Cheeses Local Charcuterie - Prosciutto, Capicola, Dry Salami, Assorted Mustards, Pickled Vegetables

Raw Bar

Local Oysters, Little Neck Clams, Jumbo Shrimp Cocktail, Spicy Cocktail Sauce, Champagne Mignonette, Lemon

Breakfast Station

Breakfast Pastries - Croissants, Muffins, Breakfast Breads Assorted Fruit and Berries - Pineapple, Melons, Mixed Berries Vanilla Yogurt Parfait - Granola, Berries, Pelloni Farm Preserves

> Applewood Bacon, Chicken Apple Sausage Crispy Home Fries Scrambled Eggs with Chives French Toast, Fruit Compote, Whipped Cream

Egg Benedict Station

Farmer's Cow Eggs served on a Toasted English Muffin with Smoked Salmon or Canadian Bacon or Grilled Portabella Mushroom with choice of Traditional Hollandaise or Bearnaise Sauce

Carving Station

Molasses Glazed Ham, Whole Grain Mustard Sliced Leg of Lamb, Mashed Potatoes, Garlic Rosemary Sauce

Buffet

Herb Roasted Chicken, Chorizo, Fingerling Potato, Bourbon Glaze Grilled Salmon, Asparagus, Citrus, Sweet Onion Relish Braised Beef Short Rib, Potato Cake, Tomato Jam Cheese Tortellini, Sundried Tomato, Basil, Spinach Green Beans, Shallot, Parmesan Honey Glazed Carrots, Dill

Children's Buffet

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

Dessert Display

Carrot Cupcakes Strawberry Panna Cotta Key Lime Tart Chocolate Cream Tart Vanilla Cheesecake

Chocolate Chip Financier Chocolate-Coconut Mousse Mango Mousse Lemon-Blueberry Parfait