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**Ocean House Easter Brunch in the Ballroom**

*Sample Menu*

Assorted Breads, Pastries, Butter & Jam for the Table

**SALAD SELECTION**

Chopped Kale Salad *Goat Cheese, Candied Pecans, Red Grapes, Mustard Vinaigrette*

Arugula & Prosciutto Salad *Dried Apricots, Parmesan, Toasted Pine Nuts, Fig Vinaigrette*

**ANTIPASTO & RAW BAR**

Display of Artisanal New England Cheeses & Crackers

Local Charcuterie Prosciutto, Capicola, Dry Salami *Assorted Mustards, Pickled Vegetables*

Local Oysters, Little Neck Clams, Jumbo Shrimp Cocktail

*Spicy Cocktail Sauce, Champagne Mignonette, Lemon*

**BREAKFAST STATION**

Fresh Fruit Cup *Assorted Melon & Berries*

Vanilla Yogurt Parfait *Granola, Berries, Pelloni Farm Preserves*

Applewood Bacon Chicken Apple Sausage Crispy Home Fries

Scrambled Eggs with Chives French Toast *Cinnamon Apples, Whipped Cream*

**EGGS BENEDICT STATION**

Poached Farmer’s Cow Egg on a Toasted English Muffin with Shaved Ham,

Smoked Salmon, or Portabella Mushroom *Traditional Hollandaise or Béarnaise Sauce*

**BUFFET**

Herb Roasted Chicken *Chorizo, Fingerling Potato, Bourbon Glaze*

Grilled Salmon, *Asparagus, Orange, Sweet Onion Relish* Cheese Tortellini *Sundried Tomato, Basil, Spinach*

Green Beans *Shallot Parmesan* Honey Glazed Carrots *Dill*

**CARVING STATION**

Molasses Glazed Ham *Whole Grain Mustard*

Leg of Lamb, Mashed Potatoes *Garlic Rosemary Sauce*

**CHILDREN’S BUFFET**

Cinnamon French Toast Sticks *Maple Syrup*

Chicken Tenders Tater Tots Steamed Broccoli

**DESSERT DISPLAY**

Sugar Cookies Carrot Cupcakes Chocolate Pot de Crème

Key Lime Tart Chocolate Chip Cookie Dough Pops Flourless Chocolate Cake