

OCEAN HOUSE

WATCH HILL, RHODE ISLAND

Easter Brunch in Seaside Ballroom

April 17, 2022

APPETIZER/SALAD BAR

Kale Caesar *Parmesan, Lemon Crumb*
Arugula, English Pea, Grilled Asparagus *Pickled Shallot, Sheep Feta*
Heirloom Tomato and Buffalo Mozzarella Salad *Balsamic, Basil*

CHEESE & CHARCUTERIE

CHEESE SELECTION:

Moses Sleeper *Jasper Hill Creamery, VT*
Barden Blue *Consider Bardwell Farm, VT*
Tarentaise *Thistle Hill Farm, VT*
Dry Fruits, Honeycomb, Mixed Nuts

CHARCUTERIE SELECTION:

Selection of Cured Meats & Charcuterie
Breadsticks, Assorted Artisan Bread
Pickled Vegetables, Marinated Olives, Cornichons, Cocktail Onions, Dijon Mustard

SEASONAL FRUIT DISPLAY

Pineapple, Cantaloupe, Honeydew, Watermelon, Mixed Berries

RAW BAR

Citrus Poached Shrimp, Ninigret Nectar Oysters, Littleneck Clams
Cocktail Sauce, Herb Remoulade, Champagne Mignonette

SOUP STATION

Parsnip & Celery Root Bisque

BAKERY & BREADS STATION

Assorted Breads, Pastries, and Bakeries Display

BREAKFAST STATION

Omelets and Eggs, Made to Order with Assorted Toppings

BUFFET

Scrambled Eggs *Chives*
Scalloped Potatoes
French Toast *Blueberry Compote*
Applewood Smoked Bacon
Chicken Apple Sausage
Lemon Garlic Chicken Thigh *Buerre Blanc*
Seared Salmon *White Beans, Herb Oil*
Pesto Gnocchi *Rhode Island Mushrooms*
Creamed Spinach *Nutmeg, Crispy Shallot*
Honey Glazed Baby Carrots *Dill*

CARVING STATION

Herb Roasted Prime Rib Loin *Horseradish Cream, Au Jus*
Ginger Glazed Ham

DESSERT STATION

Carrot Cake
Chocolate Pot de Crème
Flourless Chocolate Cake
Coconut Cheesecake
Lemon Meringue Tarts
Cinnamon Layer Cake