

OCEAN HOUSE

WATCH HILL, RHODE ISLAND

Easter Brunch in Seaside Ballroom

March 31, 2024

SALADS

Shaved Fennel, Pine Nut, and Orange Salad *Balsamic Glaze*
Brussels Sprout and Kale Salad *Blueberries, Goat Cheese, Lemon Vinaigrette*
Mixed Green Salad with Garden Vegetables *Roasted Tomatoes, White Balsamic Vinaigrette*

CHEESE & CHARCUTERIE

Assorted Cheeses, Cured Meats, Pickled Vegetables, Nuts,
Crackers, Marinated Olives, Cornichons, Honey Comb

SEASONAL FRUIT DISPLAY

Berries, Honeydew, Cantaloupe, Pineapple

RAW BAR

Lemon Poached Shrimp Cocktail, Watch Hill Oysters, Littleneck Clams,
Cocktail Sauce, Raspberry Champagne Mignonette, Horseradish, Freshly Sliced Lemon

SOUP

Carrot Ginger Soup
Roasted Chicken, Vegetable, and Gnocchi Soup

BREAKFAST STATION

Omelets and Eggs Made to Order with Assorted Toppings
Tomato, Onions, Peppers, Spinach, Scallions, Mushrooms, Cheddar Cheese, Feta, Chorizo, Sausage, Bacon

HOT ENTRÉES

Spinach and Artichoke Scrambled Eggs
Brioche French Toast Casserole with Cinnamon Sugar
Smoked Maple-Glazed Bacon
Chicken Apple Sausage
Pepper and Onion Breakfast Potatoes
Roasted Broccoli and Carrots with Garlic Herb Butter
Chorizo Hash Brown and Egg Bake with Roasted Red Pepper and Scallion
Seared Murray's Chicken with Sundried Tomato Cream Sauce and Blistered Tomatoes
Grilled Zesty Shrimp with Truffle Cheddar Grits

CARVING STATION

Herb Crusted Prime Rib *Horseradish Cream Sauce, Mushroom Au Jus*
Honey Mustard Glazed Ham
Whole Roasted Citrus Herb Salmon *Orange Glaze*

DESSERT

SAVORY:

Ham & Swiss Croissants, Spinach Ricotta Croissants

SWEET:

Donut Wall *Old Fashioned Glazed, Chocolate Dipped with Sprinkles, Raspberry Frosted with Sprinkles, Maple Glazed, Pistachio Dipped with Sprinkles, Passionfruit Dipped with Pearl Sugar*
Assorted Pastries *Croissants, Danish*
Peter Rabbit's Carrot Cake
Spring Vanilla Green Velvet and Red Velvet Cupcakes
Vegan Chocolate Cupcakes
Blackberry Juniper Shortcake Glass
Valrhona Flourless Fudge Cake
Lemon Meringue Raspberry Tarts
Assorted Macarons
Strawberry Lychee Profiterols
10" Fluted Fruit Tart with Pastry Cream and Fresh Seasonal Berries
Chocolate Silk Pie Tarts
Opera Coffee Sponge Cake
Yuzu Strawberry Entremets, Glazed