



Easter Brunch IN THE BALLROOM

SALADS

Roasted Tomato & Couscous Salad
Capers, Mozzarella Cheese, Lemon Vinaigrette
Baby Mixed Greens Salad
Shaved Vegetables, Carrots, Heirloom Tomato, White Balsamic
Spinach Salad
Dried Blueberries, Sliced Almonds, Parmesan Cheese, Blueberry Vinaigrette

CHEESE & CHARCUTERIE

Assorted Cheese, Cured Meats, Pickled Vegetables, Nuts, Crackers,
Marinated Olives, Cornichons, Honeycomb

SEASONAL FRUIT DISPLAY

Berries, Honeydew, Cantaloupe, Pineapple

RAW BAR

Lemon Poached Cocktail Shrimp, Ninigret Oysters, Littleneck Clams,
Cocktail Sauce, Lemons, Horseradish, Raspberry Champagne Mignonette

SOUP STATION

Broccoli Cheddar
Lobster Bisque

BAKERY & BREADS STATION

Pastries, Assorted Breads, Assorted Butters

BREAKFAST STATION

Omelets & Eggs Made-To-Order
Assorted Toppings
*Tomato, Onions, Peppers, Spinach, Scallions, Mushrooms,
Cheddar Cheese, Feta, Chorizo, Sausage, Bacon*





HOT ENTRÉES

Western Scrambled Eggs
Brioche French Toast Skillet
Cinnamon Sugar
Bourbon Glazed Bacon
Maple Sausage
Scalloped Potatoes
Parmesan Roasted Broccoli & Soupy
Roasted Rainbow Carrots
Roasted Chicken with Scallion Chimichurri
Salmon Oscar
Crab & Asparagus
Grilled Zesty Shrimp with Truffle Cheddar Grits

CARVING STATION

Roasted Leg of Lamb
Mint Yogurt
Herb Crusted Prime Rib
Horseradish Cream Sauce, Au Jus

DESSERTS

Carrot Cake
Apple Tarts
Chocolate Cupcakes
Royal Icing Sugar Cookies
Robin's Egg Cheesecakes
Seasonal Fruit Tart
Easter Chocolate Bark
Lemon Raspberry Meringue Tarts
Assorted Macarons

DONUT WALL

Chocolate Ganache
Strawberry Frosted with Sprinkles
Maple Glazed
Raspberry Frosted
Old Fashioned Vanilla Glazed
Pistachio Crunch
Blackberry Frosted

