

Easter Brunch

Sunday April 9, 2023

10:00- 3:00 p.m.

Seafood & Starter Station

Selection of House Smoked Salmon, Cod & Mussels

Italian Style Deviled Eggs with Crisp Pancetta & Parmesan

Assorted Cheeses

Grilled Asparagus with Feta Cheese & Lemon

Salad Station

Caesar Salad with Garlic & Blistered Parmesan Croutons

Roasted Corn Salad with Black Beans, Grape Tomatoes, Feta Cheese, Cilantro-Lime Dressing

Poached Pear Salad with Gorgonzola, Candied Walnuts, Dijon Vinaigrette

Omelet Station

Made to Order with Your Favorite Toppings

Carving Station

Herb Roasted New York Strip with Mushroom & Marsala Wine Sauce

Main Courses

Eggs Benedict Florentine

Apple Wood Smoked Bacon

French Toast with Mascarpone Cream & Strawberries

Grilled Chicken Breast, Mushroom Sherry Cream Sauce

Pan-Seared Tilapia with Lemon Caper Sauce over Roasted Brocolini

Rosemary Thyme Roasted Potatoes / Spring Medley of Vegetables

Pasta Primavera with Asparagus, Spinach, Roasted Peppers, Portobello Mushrooms, Aglio Olio

Sweets

House Made Desserts & Breakfast Breads

Assorted Mini Pastries & Cookies

Assorted Seasonal Fresh Fruit

Coffee & Tea

Adults \$35.95 Children 4-12 \$17.95 Kids 3 and Under Complementary