

Easter Brunch 2018

MENU

BREAKFAST

Build Your Own Omelet & Eggs Your Way Potatoes O'Brien Apple Wood Smoked Bacon Country Link Sausage Belgium Style Waffles Brioche French Toast with Fresh Berries Classic Eggs Benedict Station Assorted Mini Danishes, Pastries & Muffins Fresh Fruit Display

FEATURED ITEMS

Fresh Carved Filet Mignon Tenderloin Fresh Carved Pineapple Glazed Ham Ahi Poke & Scallop Poke Ice Bar

COLD

Orange and Ruby Red Grape Fruit Display with Mint Chiffonade Citrus Poached Prawn Cocktail with Horseradish Lime Cocktail Sauce Scottish Smoked Salmon Display with Red Onion, Parsley, Hard Boiled Eggs, Capers and Lemon Heirloom Tomato Caprese Salad Classic Caesar Salad with Parmesan Crisps Mixed Baby Greens with Candied Pecans, Cranberries, Bleu Cheese, Caramelized Pineapple Vinaigrette Red and Golden Beet with Goat Cheese Salad & Balsamic Drizzle Mexican Seafood Campechana

HOT

Lobster Clam Chowder Miso and Ginger Glazed Salmon with Yuzu Buerre Blanc Tri-Color Garlic Sautéed Cauliflower Green Bean & Carrot Medley Sweet Potato Gnocchi with Brown Butter, Parmesan and Sage Lobster Macaroni and Cheese Parmesan Crusted Potatoes Au Gratin 3-Cheese Pasta Raviolis

KIDS

Chicken Tenders, Mini Corndogs, Tater Tots, Macaroni and Cheese

DESSERT

Strawberry Short Cake, Carrot Cake Shots, Assorted Mousse Cups, Cannolis, Tiramisu, Mini Crème Brulees, Fresh Baked Cookies, and Homemade Peach Cream Cheese Tarts