



EASTER *Brunch*

CHEF ATTENDED

Roast Prime Rib with Natural Jus
Omelette Station with Condiments

SEAFOOD

Rock Lobster, Snow Crab Legs,
Chilled Shrimp, Smoked Salmon,
Oysters on The Half Shell

ENTREES

Scrambled Eggs with Chives,
Waffles with Maple Syrup,
Grilled Sausage Links, Hickory Bacon,
Potatoes O'Brien,
Grilled Ham with Bing Cherry,
Duck Confit with Plum Sauce,
Chicken Cordon Bleu with Velouté,
Sea Bass with Pistachio Lemon Cream

FRUITS & SALADS

Assorted Fruit Tray, Garden Salad,
Green Goddess Salad,
Caesar Salad, Basil Berry Salad,
Potato Salad, Pasta Salad

BAKERY

Ranch Rolls with Sweet Butter,
Croissants, Pecan Rolls, Donuts,
Danish, Blueberry Muffins,
Bagels with Cream Cheeses

DESSERTS

Chocolate Fountain with Berries &
Short Cake, Assorted Pies & Cakes,
Hot Apple Cobbler, Creme Brulee,
Raspberry Mousse, Butterscotch
Mousse, Assorted Cookies