



EASTER MENU

\$41.95 per person, tax & gratuity additional
\$17.95 for children under 12 | Children under 2 are free
10:00 a.m. – 3:00 p.m.

THE SAVORY BEGINNING...

HOUSE-BAKED BREAKFAST BREADS

Assorted scones,
danishes, muffins

FRESH FRUIT

Cantaloupe, honeydew,
strawberries, pineapple

ARTISAN CHEESE

Breads & crackers

SMOKED SALMON

Bagels, onion, capers,
tomatoes, cream cheese

SHRIMP COCKTAIL

Cocktail Sauce

FRENCH TOAST

Challah bread

ASSORTED HAND-CRAFTED SANDWICHES

SCRAMBLED EGGS

APPLEWOOD-SMOKED BACON & CHICKEN SAUSAGE

SPRING GREENS SALAD

Organic field greens, grape tomatoes,
cucumbers, olives,
assorted cheeses, croutons, balsamic
vinaigrette

MIXED GRAIN SALAD

ATLANTIC SALMON

Beurre blanc

BAKED MAC & CHEESE

Bechamel, cheddar, muenster,
ritz cracker crust

PENNE

Pomodoro sauce, basil, parmesan

GLAZED SEASONAL VEGETABLES

HERB-ROASTED LOCAL POTATOES

OMELET STATION

Farm-fresh eggs, tomatoes,
spinach, mushrooms,
onions, broccoli, peppers,
bacon, ham, sausage,
assorted cheeses

CARVING STATION

Oven roasted leg of lamb
& rosemary lamb jus

Glazed honey ham

& Mustard sauce

...THE SWEET ENDING

Miniature pastries,
assorted tarts & cakes

Children's candy buffet