



# 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 BEGINNING

*A selection of classic, freshly prepared starters...*

### HOUSE-BAKED BREAKFAST BREADS

Assorted scones, danishes, muffins

### FRESH FRUIT DISPLAY

Cantaloupe, honeydew, strawberries, pineapple

### ARTISAN CHEESE DISPLAY

Breads, crackers

### SMOKED SALMON DISPLAY

Accompanied by sliced red onion, capers, tomatoes, hard boiled eggs, bagels, cream cheese

### SHRIMP COCKTAIL

House-made cocktail sauce & remoulade

## THE ENJOYABLE MIDDLE

### FRENCH TOAST

Challah bread, cinnamon butter, warm Vermont maple syrup

### ASSORTED HAND-CRAFTED SANDWICHES

### APPLEWOOD-SMOKED BACON

### CHICKEN SAUSAGE

### SPRING GREENS

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

### GLAZED SEASONAL VEGETABLES

### ATLANTIC SALMON Beurre blanc

### HERB-ROASTED LOCAL POTATOES

### BAKED MAC & CHEESE Bechamel, cheddar, muenster, ritz cracker crust

### PENNE

Pomodoro sauce, basil, parmesan

## OMELETS & EGGS

*To your liking*

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

## HAND CARVING

### OVEN-ROASTED LEG OF LAMB

Rosemary lamb jus

### WOOD-GRILLED PORK LOIN

Whole grain mustard sauce

## A SWEET ENDING

Miniature pastries, assorted tarts & cakes

Children's candy buffet