

# Easter Brunch

## COLD TABLE & BAKERY

### BAGELS & SPREADS

*assorted bagels, whipped cream cheese, butter & preserves*

### BAKER'S PANTRY

*assorted mini muffins, donuts & brown sugar crumb cake*

### SPRING FIELD GREENS

*grape tomato, cucumbers, carrots, honey balsamic vinaigrette*

### ROMAN CAESAR SALAD

*romaine hearts, pecorino romano, brioche croutons*

### BEETS & CARROT SALAD

*roasted local, farro, basil, ladolemono*

### CARROT HUMMUS

*za'atar spiced toasted pita, celery, carrots*

### SHRIMP COCKTAIL

*cocktail sauce, lemon wedges, tarragon aioli*

### TRUFFLED DEVEILED EGGS

*black pepper & chives, barissa flakes*

## CHEF'S OMELETTE STATION

*farm fresh egg omelette made to order with your choice of fillings*

## CHEF'S CARVING BOARD & SOUP SELECTION

### SLOW ROASTED LEG OF LAMB

*infused with garlic & fresh herbs, red wine au jus*

### GLAZED SMOKED HAM

*apricot reisling glaze*

### CARROT GINGER SOUP

*citrus crème fraîche*

## HOT BRUNCH BUFFET

### EGG FRITTATA BISCUITS

*baby spinach, tomato & feta*

### CINNAMON MULTI GRAIN

### FRENCH TOAST STICKS

*warm maple syrup, strawberries*

### SMOKEHOUSE BACON

### SAVORY BREAKFAST SAUSAGE

### RED BLISS POTATO LYONNAISE

*caramelized onions, parsley, garlic*

### CHICKEN & WILD MUSHROOMS

*sautéed local mushrooms,*

*creamy marsala wine sauce*

### HERB & PANKO CRUSTED FLOUNDER

*blood orange citrus sauce*

### TUSCAN BRAISED SHORT RIBS

*slow simmered in tomatoes, wine & herbs*

### PENNE VODKA

*sweet peas, pecorino, creamy pink sauce*

### EGGPLANT ROLLATINI

*ricotta & basil filling, marinara*

### VEGETARIAN PAELLA

*spanish saffron rice, asparagus, onions,*

*bell peppers, peas, artichokes, tomato*

### SEASONAL VEGETABLE MEDLEY

## DESSERT TABLE

### TIRAMISU CUPS

### ASSORTED MINI CHEESECAKES

### DARK CHOCOLATE GRAND MARNIER MOUSSE TARTS

### FRESH SEASONAL FRUIT & BERRIES

### SPICED CARROT CAKE

### SWEET RICOTTA STUFFED CANNOLIS

### ASSORTED BAKED COOKIES & BROWNIES

### MINI CUSTARD FILLED ECLAIRS

### MINI APPLE CINAMMON PIE BITES

*Adults*

\$29.95

*12 & Under*

\$14.95

\*please add a 20% gratuity & sales tax