

EASTER BRUNCH MENU

BREAKFAST STATION

FRESH BAKED DONUT TOWER

PECAN COFFEE CAKE AND BLUEBERRY TEA CAKE

CUSTOM OMELETTE STATION

CREATED WITH YOUR CHOICE OF FARMERS MARKET VEGETABLES, MEATS AND CHEESES

FLUFFY FARM FRESH SCRAMBLED EGGS

SEASONAL FRESH FRUIT LANDSCAPE WITH ASSORTED BERRIES

BRIOCHE FRENCH TOAST WITH VERMONT MAPLE SYRUP AND POWDERED SUGAR

APPLEWOOD SMOKED BACON AND MAPLE BREAKFAST SAUSAGE

CARVING STATION

CIDER BRINED TURKEY BREAST

WITH GRAVY AND CRANBERRY CHUTNEY

MAPLE BROWN SUGAR GLAZED HAM

WITH GRAND MARNIER CITRUS SAUCE AND GRILLED PINEAPPLE

ENTRÉE STATION

KALE AND BRUSSELS SPROUT CRUNCH SALAD

WITH RED AND NAPA CABBAGE, SHREDDED CARROTS, RADICCHIO, BABY BEETS, CUCUMBERS, BABY HEIRLOOM TOMATOES WITH AGED BALSAMIC VINAIGRETTE

ROASTED RED BLISS POTATOES

GARLIC BUTTER ROASTED GREEN AND WAX BEANS

PANKO ENCRUSTED MAC AND CHEESE

TRICOLOR QUINOA SALAD

WITH CRUMBLLED FETA, KALAMATA OLIVES, ENGLISH CUCUMBER AND A LEMON HERB VINAIGRETTE

DESSERT STATION

ASSORTED CUPCAKES, JUMBO COOKIES, PEEP GARDEN, FESTIVE RICE CRISPY TREATS, FESTIVE CANDY DISPLAY

FRESHLY BREWED COFFEE, DECAF AND ASSORTED TEA

CRANBERRY, APPLE AND ORANGE JUICE

SEASONAL COCKTAILS AND FULL BAR AVAILABLE FOR PURCHASE