



**EASTER
BRUNCH
MENU**

From the Kitchen
Eggs Benedict & Belgian Waffles

Omelet Station
Bacon & Sausage, Home Fried Potatoes, Cinnamon Buns

Carving Station
Glazed Baked Ham, Herb Roasted Leg of Lamb, Roast Sirloin

Hot Buffet Line
Honey & Dijon Steak Tips, Red Bliss Smashed Potatoes, Baked Stuffed Shrimp with butter, Seafood Newburg Crepes with Lobster Cream Sauce - Tomatoes Provencal, Chicken Milanese - Mushroom Triangoli with Gorgonzola cream sauce, Pork Tenderloin Marsala Macaroni & Cheese, Breakfast Stratta with Ciabatta, Swiss, Parmesan, Asparagus, Summer Squash, Tomato Zucchini, Summer Squash & Red Onion

Soup & Salad Station
Tomato Basil Bisque, Field Green Salad with Garden Vegetables, Caprese Salad, Spring Salad with peas, radish, pea tendrils Arugula, spinach & Sweet Onions, Asparagus Tart
Assorted Danish, Basil Lime Fruit Salad, Greek Yogurt Cups with mixed berries & Granola
Smoked Salmon Display with capers, and cream cheese and toast points, Dinner Rolls, Croissant, Biscuits

Dessert Table
Lemon Blueberry Bread Pudding with Lemon Glaze, Cheese blintz with Warm Apricot Sauce, Key Lime Pie, individual Creme Brulee, Coconut Cream Cake, Lemon Meringue Pie, NY Cheesecake, Sugar Cookies with Jelly Beans, Baklava, Chocolate Chip Cannoli, Boston Cream Pie Squares —Carrot Cake with nuts and cream cheese frosting