

Easter Brunch

2019 Proposal \$52 per person

Soup

Portabella Mushroom with Sherry

Fresh Market Displays

*Dill Cedar Plank Salmon (GF) **Sammy's Bagels(may contain nuts)***

*Chef's Custom Ice carving displayed with Chilled Cocktail Shrimp (GF)
served with cocktail sauce, crab shack mustard,*

*-Local Artisan Cheese and Crudite Display with Assorted Dips and **Flatbreads(may contain nuts)***

*-Asian Soba Noodle Salad, carrot, purple cabbage, bean sprouts, snap peas, sesame vinaigrette
-Spring Mixed Greens, watermelon radish, peas, pomegranate seeds(V)(GF)
Balsamic Vinaigrette, Citrus Vinaigrette, Ranch(V)(GF)*

Herb & Spiced Hard Boiled Eggs

*-Artisan Bread Display with Butter (**may contain nuts**)*

Carvery Table

Chef Carved Items

-Smoked Long Bone Ham, pineapple chutney, bourbon glaze(GF)

-Tomahawk Ribeye, burgundy demi glace, bleu cheese horsey

-Roasted Leg of Lamb, chimichurri (GF)

Chef's Table

*-Cinnamon Pecan Bread Pudding, vanilla fondant(**contain nuts**)*

-Apple Smoked Bacon & Smoked Sausage

- Prosciutto, Spinach, & Parmesan Frittata(GF)

- Roasted Vegetable Hash (GF)(V)

-Honey Glazed Tri Colored Carrots (GF)(V)

-Ravioli Caprese, tomato, mozzarella, basil, balsamic

-Baked Salmon, Soy Ginger Beurre Blanc(GF)

-Peruvian Potato Mash

Eggs & Omelets to Order

*cage free eggs, fresh ingredients tossed to order
by our Chef Attendant*

Sweets and Treats Table (**may contain nuts**)

Our Pastry Chef's Individual Spring Desserts

-Crepes Suzette

-Carrot Lava Cake

-Chocolate Hampton Mousse Cake, Strawberry Coulis

-Mixed Berry Tarts

****All Gluten Free Items will Be Noted***

(V)-Vegetarian (GF)-Gluten Free

Kid's Corner

-Chicken Nuggets

-Buttered Noodles

-Uncrustables

*-Easter Themed Cupcakes (**may contain nuts**)*

and an appearance from the Easter Bunny with candy for the Kids

*price includes non-alcoholic beverages-
orange juice, coffee, tea, & sodas*