



EASTER

BRUNCH BUFFET MENU

CHEESE, FRUIT & MEAT STATION

Local And Imported Cheese, Calabrese, Hard Salami, Soppresatta, Local Jams, Dried Fruit, Nuts, Artisan Bread And Crackers
Fresh Fruit Plater **D, N**

SPRING HAS SPRUNG

Caprese Salad With Garlic Pesto **D**
Preserved Lemon Hummus Cups With Crudité **VN**
Whipped Feta Dip **D**
Hot Honey, Carrot, Flaxseed Crunch, Grilled Flatbread
Caesar Salad **D**
Baby Gem, Parmesan, Focaccia Croutons, Smoked Garlic Caesar Dressing
The Beet Goes On **VN**
Roasted Beets, Goat Cheese, Arugula, Mint, Nuts
Deviled Eggs **D**
Classic | Bacon Jam

SEAFOOD STATION

Mexican Shrimp Cocktail **GF**
Togarashi Seared Ahi
Ponzu, Tobiko, Green Onion GF
Live Action Oyster Bar
Classic Mignonette, Tabasco GF

OMELET STATION

Bacon, Ham, Chicken Apple Sausage, Cheddar Cheese, Feta, Mushroom, Jalapeno, Bell Pepper, Onion, Spinach, Tomato

CARVING STATION

Whole Roasted Herb Crusted Bavette
Calabrian Chimichurri, Au Poivre
Sliced Ham
Parker Rolls
Whipped Herb Butter D

SIDES

Lemon Thyme Potatoes Au Gratin **VG**
Spring Vegetable Medley **VN**
Herb Vinaigrette
Quinoa, Olive, Fennel **VN**
Roasted Corn, Peas, Zucchini Succotash **VG**
Dill Lemon Crusted Salmon
Herbed Orzo

KIDS

Chicken Tenders
Potato Wedges
Cheeseburger Sliders **D**

THE BUNNY TABLE (SWEETS)

Assorted Cookies **VG**
Carrot Cake **D, N**
Red Velvet Cake
Cheesecake Tarts
Cream Puff
Strawberry Cream | Salted Cajeta
Assorted Candy
Cannoli **D, N**