

EASTER BRUNCH

ARTISANAL BREAD DISPLAY

Assorted rolls, herb & tomato focaccia, breakfast breads, muffins, New York style bagels, croissants, Danish, kringle, rustic local breads, assorted jams, fruit preserves, sweet butter, flavored cream cheese, pesto

STARTERS

Heirloom Baby Potato Salad

Smoked bacon, scallions, dill, capers, herbs, mustard vinaigrette

Organic Cucumber & Vine-Ripened Tomato Salad

Sweet onions, champagne vinaigrette

Chicken & Spinach Salad

Strawberries, red onions, pecans, feta cheese, poppy seed vinaigrette

Antipasto Chopped Salad

Romaine, artichokes, pepperoncini, olives, salami, cheese, grape tomatoes, cucumber, creamy lemon dressing

Bacon & Broccoli Salad

Sunflower seeds, caramelized onion, sundried apricots, sweet piquant dressing

Farro & White Bean Salad

Roasted vegetables, shaved radish, pecorino, baby gem lettuce, white balsamic vinaigrette

Fresh Fruit Salad

Vegetable Crudite Display

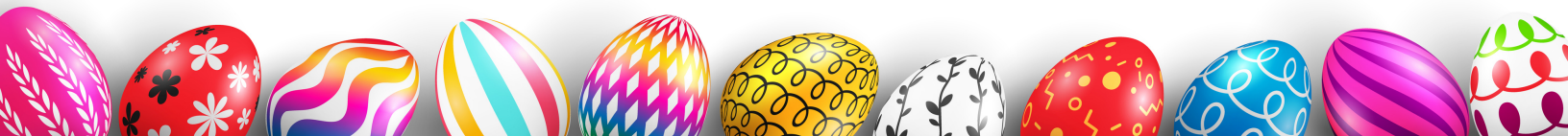
Herb-shallot dip, traditional ranch dip

Imported & Domestic Cheese Display

Baked brie, assorted preserved, spiced nuts, cracker breads and crostini

Market Salad Display

Mixed spring greens, asparagus, tomatoes, roasted carrot shavings, artichokes, beets, cucumbers, blue cheese, feta, cheddar cheese, mango vinaigrette, Pfister dill dressing



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SCULPTED ICE & SEAFOOD DISPLAY

Shucked Oysters

Lemongrass Poached Tiger Prawns

Cocktail sauce, shallot-mango mignonette, key lime mustard sauce

Cold Smoked Salmon

Cream cheese, chopped onion, egg, capers, baguette toast

Scallop Ceviche

Lime, peppers, scallions, roasted hominy, fried plantain chips

BRUNCH ENTRÉES

Cheese Blintzes With Fruit Compote

Traditional Eggs Benedict

Buttery Whipped Chive Potatoes

Spring Beans

Shaved garlic, pearl onion

Crispy Smoked Hickory Bacon

Peppered Sausage Links

Salmon Florentine

Béarnaise, marinated tomato, wilted spinach

Chicken Tagine

Cous cous mélange, marinated grapes, toasted almonds, roasted peppers

Wild Mushroom Risotto

Moscato-Peach Roasted Duck Breast



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THE EGG COOKERY

Omelets Made To Order

Farm fresh eggs, egg whites, peppered sausage, chopped bacon, ham, tomato, spinach, bell pepper, mushrooms, jalapeño, onion, Swiss cheese, cheddar cheese

THE GRIDDLE

Buttermilk & Blueberry Pancakes

Vanilla bean Chantilly, chocolate chips, strawberry topping, warm maple syrup

PASTA TO ORDER

Farfalle, Cheese Tortellini, Rigatoni

Creamy Alfredo, Genovese basil sauce, tomato garlic puree, scallions, parmesan, asiago, roasted peppers, bacon, pesto, balsamic onions

THE CARVERY

Sea Salt & Herb Crusted Prime Rib

Thyme garlic jus

Bone-In Gusto Virginia Ham

Honey-dijon glaze, assorted mustards, bacon jam, creamy horseradish sauce, pineapple chutney

Crash Hot Potatoes

Roasted Mushrooms



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DESSERT DISPLAY

Carrot Cake Cupcakes (contains nuts)

Assorted French Macarons (contains nuts/gluten free)

Lemon Meringue Tarts

Chocolate Caramel Tarts

Funfetti Cake Pops

New York Cheesecake Pops (gluten free)

Blueberry Lemon Verrines

Key Lime Tarts

Cream Puffs

Ganache Brownies

Chocolate Cupcakes (gluten free/vegan)

Milk Chocolate Mousse Tulip Cups

Raspberry Lychee Tarts

