



Easter Brunch

APRIL 20TH

11am - 3pm
(two seatings - 11am and 1pm)

Bar open: 9am - 4pm

Buffet \$68 pp/\$28 children under 12

includes soft beverages (coffee, tea or soft drink)

APPETIZERS

Lox & Cream Cheese, Lemon, Fried Capers w/ Mini Bagels
Home Made Hummus & Baba Ghanoush w/ Pita Chip & Crudité
White Truffled Deviled Eggs
Onion Flatbread, Herb Goat Cheese, Pink Peppercorns

SALADS

Spinach Salad, Crispy Bacon, Pickled Red Onion, Strawberry Vinaigrette
Nicoise Salad: Green Beans, Cherry Tomatoes, Red Potatoes,
Nicoise Olives, Shaved Egg, Tarragon Vinaigrette

MAINS

Classic French Toast w/ Berry Compote
Crème Fraiche Scrambled Eggs w/ Chives
Eggs Benedict (cook to order)
Hash Brown Crusted Bacon & Cheddar Quiche
Smoked Sausages
Honey Cured Bacon
Creamy Pesto Chicken
Herbed Rice Pilaf
Garlic Mashed Potatoes
Seasonal Vegetable Sauté

CARVING STATION

Honey - Bourbon Glazed Ham

DESSERTS

Lemon-Berry Puff Pastry Tart
Blueberry Crumb Cake
Chocolate Easter Egg Cake
Fruit Platter

COCKTAIL

Bottomless Mimosas (cranberry, orange, pineapple) \$20 pp