



Easter Brunch

For Starters

Tortellini Pasta Salad with Sun Dried Tomatoes and Balsamic Vinaigrette (v)
Caprese Salad with Basil Pesto (v)
Quinoa Salad with Dried Fruit and Citrus, Sicilian Lemon Oil (v) (gf)
Spinach and Arugula Salad, prosciutto, Pine nuts, Gorgonzola, Balsamic (gf)
Beet and Citrus Salad (v) (gf)
Egg Salad and Tuna Salad
Tossed Salad with Assorted Dressings (v) (gf)
Caesar Salad
Fresh Fruit and Seasonal Berries (gf) (v)
Artisanal Cheeses with Breads and Crackers

From the Smoker

Smoked Salmon (gf) with Classic Garnishes & New York Bagels

From the Sea

Display of Citrus Poached Shrimp with Bloody Mary Cocktail Sauce (gf)

From the Bakery

Fresh Baked Croissants, Muffins, Danish and Breakfast Breads

(Continued)



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For Breakfast

Scrambled Eggs (gf)
Vegetable Frittata (gf)
Warm Cinnamon Buns, Cream Cheese Frosting
Smoked Bacon and Pork Sausage Links
Warm Apple Turnovers, Maple Raisin Walnut Glaze
Made-to-Order Omelets (gf)
Made-to-Order Waffles
New York Maple Syrup, Bananas Foster, Vanilla Ice Cream

For Lunch

Sheppard's Pie
Broiled Salmon, Citrus, White Wine, Butter and Spring Herbs
Chicken Scaloppini, Mushrooms, Madeira, Prosciutto and Pearl Onions
Ricotta Cheese Stuffed Shells, Tomato Basil Sauce (v)

Carved-to-Order

Roasted Strip Loin of Beef, Peppercorn Brandy Sauce, Horseradish Cream (gf)
Smoked Ham, Maple Bourbon Mustard Glaze (gf)
Spring Vegetable Medley (v) (gf)

Finishing Touches

A Variety of Cakes, Pies, Cookies, Pastries and other Sweet Treats

\$69.00 per person plus tax and gratuity

Children Aged Six to Twelve \$34.50 per child plus tax and gratuity

Children Under Five are Free

Executive Chef, Chris Hettinger