



Easter Brunch

For Starters

Tortellini Pasta Salad with Sun Dried Tomatoes and Balsamic Vinaigrette

Caprese Salad with Basil Pesto

Quinoa Salad with Dried Fruit and Citrus, Sicilian Lemon Oil

Spinach and Arugula Salad, Prosciutto, Pine nuts, Gorgonzola, Balsamic
Beet and Citrus Salad

Rainbow Greens with Assorted Dressings and Toppings & Caesar Salad

Fresh Fruit and Seasonal Berries

Artisanal Cheeses with Breads and Crackers

From the Smoker

Smoked Salmon & Whitefish Salad with Classic Garnishes & New York Bagels

From the Sea

Display of Citrus-Poached Shrimp with Bloody Mary Cocktail Sauce

From the Bakery

Fresh Baked Croissants, Muffins, Danish, and Breakfast Breads

(Continued)



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For Breakfast

- Scrambled Eggs and Vegetable Frittata
- S'mores French Toast Casserole
- Smoked Bacon and Pork Sausage Links
- Breakfast Potatoes
- Warm Apple Turnovers, Maple Raisin Walnut Glaze
- Made-to-Order Omelets
- Made-to-Order Waffles with New York Maple Syrup
- Bananas Foster and Vanilla Ice Cream

For Lunch

- Old Bay-Dusted Cod, Champagne Poached Mussels, Lemon Tarragon Butter
- Chicken Scaloppini, Creamy Mushrooms and Spinach
- Ricotta Cheese Stuffed Shells, Tomato Basil Sauce
- Mashed Potatoes and Spring Vegetable Medley

Carved-to-Order

- Roasted Strip Loin of Beef, Peppercorn Brandy Sauce, Horseradish Cream
- Spice-Rubbed Leg of Lamb, Rosemary Madeira Demi-Glace
- Smoked Ham, Maple Bourbon Mustard Glaze

Finishing Touches

- A Variety of Cakes, Pies, Pastries, and Other Sweet Treats
- Chocolate Fondue with Assorted Sweet Treats for Dipping
- Filled-to-Order Cannoli with a Variety of Garnishes

\$69.00 per person plus tax and gratuity

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

Children Under Four are Free

Executive Chef, Chris Hettinger