



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