

# EASTER BRUNCH BUFFET

11 AM and 2 PM

\$79++ Guest 13+ | \$65++ Members 13+

\$37++ Guests 6 - 12 | \$29.60++ Members 6-12 | 5 & Under Free

## OMELETS STATION

Your Style Made to Order

## WAFFLE STATION

Fresh Strawberries, Whipped Cream, Vermont Maple Syrup

## HOT BUFFET

Classic Eggs Benedict, Crabmeat, Hollandaise Sauce

Applewood Smoked Bacon, Sausage

Oven Roasted Potatoes, Scallions, Red Onions

Pan Seared Brook Trout, Lemon Zest, Caper Berries

Grilled Chicken Breast, Sun-dried Tomatoes, Shiitake Mushrooms

Grilled Asparagus, Cannellini Bean Cassoulet

## SEAFOOD DISPLAY

Chilled Colossal Shrimp Cocktail, Crab Claws, Oysters on the ½ Shell, Seared Tuna

Tartar, Served with Fresh Lemon and a Kettle One Spiked Cocktail Sauce.

Atlantic Smoked Salmon, Caviar, Dill Blinis, Chopped Eggs, Onions, Capers

## CARVED TO ORDER

Glazed Ham, Apricot Jam, Dijon Mustard Glaze

Marinated Roasted Leg of Lamb, Mint Garlic Sauce

## COLD BUFFET

Iceberg Wedge Salad, Pecans, Goat Cheese, Sweet Cherries

Roasted Asparagus, Fresh Figs, and Raspberry Salad

Assorted Sliced Melons, Fresh Berries

Imported International Cheese Display, Dried Fruits, Toasted Walnuts

Fresh Assorted Danish, Breakfast Breads, Croissants, Bagels, Apple Strudel

Bowtie Pasta Salad, Roasted Corn, Bell Peppers

## DESSERT

Assorted Holiday Pies,  
Cakes and Pastries

## KIDS TABLE

Chicken Fingers,  
French Fries, Mac & Cheese

