

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, Shitake 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

