

Easter

BRUNCH

Menu

V=Vegetarian, GF=Gluten Free

Breakfast Items:

- Breakfast Pastries: Assorted mini Danish, Petite Croissants, Mini Muffins, assorted Breakfast Breads.
- Fresh Seasonal Fruit. (V, GF)
- Omelets (GF)
- Pancake with toppings: Compote, Berries, Whipped Cream and Syrup, Poffertjes
- Smoked Bacon (GF), Sausage Links

Brunch Items:

- Hand-carved Roast Beef Prime Rib with Au Jus
- Applewood Smoked Ham: with Honey Mustard Glaze and Dinner Rolls (GF) Carving Station
- Quinoa, Arugula, Strawberries, Candied Walnuts, Pickled Red Onion, Feta Cheese, Tossed with Herb Vinaigrette. (V, GF)
- Mediterranean Orzo Salad: Cherry tomatoes, Feta, Parsley, Red Onion in Vinaigrette
- Grilled Chicken: Cherry Tomatoes, Artichokes and Black Olives (GF)
- Creamy Garlic Mashed Potatoes: with Parmesan and Chile Crunch (with gravy)
- Rice Pilaf
- Classic Potato Salad (GF)
- Seasonal Veggies: House Assorted Vegetables Sautéed in Extra Virgin Olive Oil (V, GF)
- Roasted Eggplant, Zucchini, Garlic, Asparagus (GF)
- Marinated Mushrooms (GF)
- Peel & Eat Shrimp: Lightly Steamed Gulf Shrimp with an Asian Inspired Cocktail Sauce

Dessert Sampler:

- Chef's Selection of Sweets and Other Goodies Brownies and Blondies, Petit Churros with Cinnamon Sugar, Key Lime and an Assortment of Chocolate Chip, Oatmeal Raisin and Peanut Butter cookies

Beverages:

- Orange Juice, Iced Tea and Hot tea – Station
- Coffee, Water
- Cash bar with Specialty Drinks: *Mimosa Flight, Bellini and Espresso Martini*