

EASTER BRUNCH BUFFET

OMELETS AND EGGS TO ORDER ^{GF}

BREAKFAST BREADS AND ASSORTED PASTRIES

Whipped Butter, House-made Fruit Jam

VANILLA GREEK YOGURT ^{GF} ^V

Fruit, Nut Granola

VEGETABLE QUICHE ^V

Leeks, Caramelized Onions, Kale, Goat Cheese

PASTRAMI HASH ^{GF}

House-Cured Pastrami, Yukon Potatoes, Scallions

BACON AND SAUSAGE ^{GF}

BELGIAN STYLE CREPES ^V

Whipped Cream Cheese, Mixed Berries, Fresh Mint
Cinnamon Sugar Apple and Caramel

BAGEL AND LOX

Smoked Salmon, Shaved Red Onion,
Caper Cream Cheese Spread, Cucumber, Arugula

CARVED HAM ^{GF}

Blackberry Honey Glaze

ROASTED PORK LOIN ^{GF}

Wild Mushroom Gravy

SCALLOPED SWEET POTATOES ^V

Goat Cheese Cream Sauce, Buttered Crumb Topping

GARDEN SALAD ^{GF} ^V

Vinaigrette Dressing

LEMON BASIL BABY CARROTS ^{GF} ^V

CAULIFLOWER AND ROMMANESCO ^{GF} ^V

Garlic Herb Butter

QUINOA PILAF ^{GF} ^V

Carrots, Peppers, Celery, Scallions

EXECUTIVE CHEF - LISA M. LUDWIG

The consumption of raw and undercooked meats,
fish & eggs may increase your risk of food-borne illness.

SUNDAY APRIL 21

10:30 AM - 3 PM

\$25 ADULT

\$12 CHILDREN UNDER 12

price does not include
beverages, tax or gratuity

RESERVATIONS RECOMMENDED

CALL 860.542.5531