

EASTER BRUNCH BUFFET

March 31st, 2024, 9:00 am - 1:00 pm

Offerings

Eggs Benedict, Specialty French Toast, Breakfast Pastries, Sliced Seasonal Fruits, Yogurt,
Artisanal Cured Meats and Cheeses, Cold Smoked Salmon
Made to Order: Bacon, Sausage, Potatoes, Specialty Eggs, Omelets and Waffles
Strawberry Rhubarb Baked French Toast, Bourbon Maple Syrup
Spinach Roasted Tomato and Goat Cheese Quiche
Green Bean Tomato, and Roasted Mushroom Salad, Balsamic Herb Vinaigrette
Roasted Beets, Arugula, Candied Walnuts, Goats Cheese, Sherry Vinaigrette
Honey Smoked Salmon

Glazed Ham, Mustard jus, Roasted Fingerling Potatoes, Asparagus and Cured Tomatoes Corn Bread, Honey Butter

Desserts

Chefs Seasonal Selection of Miniature Cakes, Tarts, Cookies and Confection

Cocktails

Spicy Bloody Mary's, Mimosas