

EASTER BRUNCH

B.Y.O. Omelet, Scrambles & Whole Eggs | cooked to order | array of toppings & cheeses
Flavored Pancakes, Belgium Waffles, Cinnamon Swirl French Toast | array of creams & fresh fruit sauces

BREAKFAST

Farmed Fresh Scrambled Eggs
Eggs Benedict w/ Hollandaise
Florentine Strata
Italian Sausage Gravy & Buttermilk Biscuits
Hash Brown Potatoes
Cinnamon Swirl & French Vanilla French toast
Smoked Bacon
Maple Sausage
Corned Beef Hash

IN HOUSE CONTINENTAL

Homemade Cherry, Blueberry & Apple Strudel
Assorted Muffins, Danish & Mini Donuts
Cinnamon Rolls w/ Vanilla Fondant & Pecan Sticky Buns
Croissants, Bagels and Cream Cheese
Currant Jelly, Whipped Maple Butter & Sweet Cream Butter
Homemade Bread and Parmesan Bread
Seasonal Chopped Fruit & Assorted Cereals

SOUP & SALADS

Cream of sorrel
B.Y.O. Gourmet Salad Bar | Caesar Salad
Broccoli Salad | Redskin Potato Salad | Marinated Vegetable Salad
Ambrosia Salad | Hummus and Pita | Charcuterie and Fine Cheese

ENTRÉES

Salmon Northern with béarnaise and asparagus NN, GF
Stuffed Pork Loin with apricot quinoa with marsala scented jus lie NN, GF, DF
Seared Chicken with wild mushroom cream sauce NN, GF
Bistro Filet of Beef with burgundy sauce and cotton fried onions NN, DF
Leg of Lamb with red wine jus lie with caramelized fennel NN, GF, DF
Cheese Tortellini with apple, strawberry, rhubarb cream sauce NN, V
Flounder with mustard cream sauce and saffron rice pilaf NN, GF

SIDES

Roasted Zucchini & Squash | Cauliflower | Mac & Cheese | Whipped Potatoes & Turkey Gravy

CARVING

Herb Crusted Prime Rib | Au Jus | Creamy Horseradish Sauce
Honey Roasted Ham | Hot Sweet Mustard Relish
Roasted Tom Turkey | Natural Gravy & Cranberry Chutney

SEAFOOD

Cocktail Shrimp & Oysters on the 1/2 Shell | Classic Cocktail Sauce | Horseradish | Lemon
Smoked Salmon w/ Bagels & Cream Cheese

DESSERT

Apple Crumble, Assorted Pies, Cakes, Bars, Tarts & Tortes
Chocolate Mousse, Assorted Jello, Mini Pastries
Guernsey Ice Cream Sundae Bar