



Easter MENU

ARTISAN BAKERY SELECTION

Assorted artisan breads and freshly baked rolls
Served with a selection of house-crafted flavored butters

SALADS & CHILLED SELECTIONS

Classic garden salad with seasonal vegetables
Traditional Caesar salad with parmesan and garlic croutons
Mediterranean Greek salad with olives and feta
Marinated artichoke and tomato salad
Chickpea salad with red onion, herbs, and citrus vinaigrette
Garden vegetable crudité with chef-selected dips
Toasted baguette crostini with assorted bruschetta toppings
Grilled vegetable and marinated olive platter


CHEF-ATTENDED STATIONS

OMELET STATION

*Made-to-order omelets featuring farm-fresh eggs and a
curated selection of fillings*

CARVING STATION

Herb-roasted leg of lamb with rosemary jus
Slow-roasted beef sirloin with rich pan jus





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HOT BRUNCH SELECTIONS

Soft scrambled eggs
Applewood smoked bacon and breakfast sausage
Fluffy buttermilk pancakes with assorted toppings
Rigatoni alla Puttanesca with tomatoes, olives, and capers
Roasted Yukon gold potatoes with caramelized onions and peppers
Country-fried chicken breast with mushroom Mornay sauce
Baked Basa filet finished with lemon dill beurre blanc
Green Beans with Roasted Garlic

DESSERT & SWEET TABLE

Selection of house-baked pies including apple, cherry, blueberry, lemon meringue, and chocolate cream
Assorted specialty cakes featuring cheesecake, chocolate mousse cake, strawberry Romanoff, and Black Forest torte
Petite pastries including lemon cannoli, chocolate mousse cannoli, éclairs, and house-made mini cheesecakes
Fresh seasonal fruit display

COFFEE, TEA, JUICES
CASH BAR

