



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

