

Easter Brunch Menu 2024

Assorted Artisan Breads and Rolls with Flavored Butters
Salads and Cold Stationary Items
Garden Salad, Tossed Caesar Salad, Tossed Greek Salad
Tri-color Pasta Salad, Chickpea and Artichoke Salad, Creamy Dill and Cucumber Salad
Vegetable Crudit  with Dips
Toasted Baguettes with Bruschetta Toppings
Grilled Vegetable and Olive Platter

Chef Attended Stations & Carvery

Made to order Omelets with Assorted Toppings

Herb Roasted Lamb
Slow Roasted Beef Sirloin

Hot Buffet Items

Scrambled Eggs
Bacon, Sausage
Buttermilk Pancakes with Topping
Penne with Italian Sausage and Peppers
Red Skin Smashed Potato
Seasonal Buttered Vegetable Medley
Turkey Tetrazzini
Shepherd's Pie
Baked Basa Filet with Lemon Caper Sauce

Dessert Station

An Assortment of Baked Pies to include Apple, Cherry, Blueberry, Lemon Meringue, and Chocolate Cream
Assorted Cakes to include Cheese Cakes, Chocolate Mousse Cakes, Strawberry Romanoff, Black Forest Torte
Finger Pastries Lemon and Mousse Cannoli's,  clairs, In House Mini Cheesecakes and Cr me Brul 
Chocolate & Strawberry Mousse Martinis
Seasonal Fruit Platters
Ice Cream Sundae Station