



Easter

BRUNCH BUFFET

SUNDAY, APRIL 21, 2019 | BRUNCH: 10:00AM-3:00PM
ADULTS: \$46.95 | KIDS 6-13: \$22.00 | UNDER 5 IS FREE

BRUNCH SPECIALS

PORK BELLY BREAKFAST HASH
With onion, peppers, potato, and fresh herbs

AVOCADO TOAST POINTS
With micro greens and paprika

FRESH FRUIT PLATTER
with watermelon, honeydew, assorted berries and grapes

FRESH BAKED DANISHES, SCONES & MUFFINS

PARFAIT STATION

VANILLA YOGURT, STRAWBERRY YOGURT,
GRANOLA, HONEY, STRAWBERRIES,
BLUBERRIES, RASPBERRY SAUCE,
ALMOND COOKIE CRUMBLE

CARVING STATION

SLOW ROASTED PRIME RIB
with au jus and horseradish

MAPLE BOURBON GLAZED HAM
with sweet chili honey mustard sauce

ROASTED LEG OF LAM
with mint jelly

DESSERTS

ASSORTED CUPCAKES

MACARONS

CHOCOLATE DIPPED STRAWBERRIES

CHOCOLATE ECLAIRS

MINIATURE LEMON MERINGUE BARS

SEAFOOD

ALASKAN KING CRAB LEG
with drawn butter and lemon wedges

CITRUS POACHED SHRIMP
with traditional cocktail sauce

SMOKED SALMON
with capers, dill cream cheese and bagels

SALADS

**CARAMELIZED ONION & ASPARAGUS
POTATO SALAD**
with honey vinaigrette

BROCCOLI AND APPLE SALAD
*with cranberries, candied pecans and creamy lemon
dressing*

CHINESE CHICKEN & CASHEW SALAD

TRADITIONAL FAVORITES

EGGS BENEDICT

COUNTRY POTATOES

APPLEWOOD SMOKED BACON & SAUSAGE

BRIOCHE FRENCH TOAST WITH MAPLE SYRUP

CREAM CHEESE BLINTZES
with a triple berry compote

OMELET STATION

MAKE YOUR OWN OMELET FROM A WIDE
VARIETY OF FILLINGS