

Easter Champagne Brunch April 21, 2019

OPEN 10:00 AM-3:00 PM

On the Carvery

Slow Roasted Herbed Prime Rib of Beef with Creamy Horseradish and Au jus

Hickory Smoked Ham with Peach-Ginger Glaze

From the Buffet

Baked Ling Cod with Lemon Caper Cream Sauce

Roasted Pork loin with Cranberry Demi Glace

Creamy Chicken and Wild Rice Soup & Sweet Carrot Soup

Eggs Benedict

Reindeer Sausage / Smoked Bacon

Mixed Berries Stuffed French toast

Jasmine Rice Pilaf

Roasted Garlic and Sour Cream Mashed Potatoes

Green Beans and Carrots with Roasted Walnuts

Omelets prepared to order

Assorted Dinner Rolls and Butter

Chilled Offerings

Assorted Sliced Fresh Fruits and Berries

Fresh Mozzarella Cheese, Roma Tomatoes and Fresh Basil Drizzled with Balsamic Glaze.

Domestic and Imported Cheese and Crackers and Crostini Boards

Seafood Deviled Eggs (stuffed with salmon, crab & shrimp)

Peel & Eat Shrimp with Brandy Cocktail Sauce

Mixed Baby Green Salad with Dried Fruit and Candied Nuts Toppings with Assorted Dressings

Tortellini Salad

From the Patisserie

Belgian Waffles with Strawberry Sauce and Fresh Whipped Cream

Dark and White Chocolate Dip Strawberries

Assorted Cheese Cakes and Layer Cakes, Pecan, and Pumpkin Pies