

EASTER BRUNCH

SUNDAY, APRIL 12, 2020 | 10:00 AM - 3:00 PM

BOTTOMLESS BEVERAGES

Sparkling Cider & Mimosas

Lavazza Italian Roast Coffee & Decaffeinated Coffee

Iced Teas & Soft Drinks

BREAKFAST & PASTRY STATION

Acai Purée

Fresh Seasonal Fruits & Berries, House-Made Granola, Shredded Coconut, Slivered Almonds, Walnuts, Cocoa Nibs

Chilled Fresh Orange, Grapefruit, & Apple Juices

Assorted House-Baked Muffins, Croissants, & Pastries

Assorted Bagels with Cream Cheese

SAVORY & SWEET

Avocado Toast Station

Imported & Domestic Cheese Display

Pickled Vegetables, Gourmet Mustards, Artisan Jam, Crackers

Belgian Waffles

Cinnamon Brioche French Toast

Warm Maple Syrup, Butter, Whipped Cream, Berry Compote, Candied Pecans, Caramelized Bananas

SEAFOOD & RAW BAR STATION

Iced Shrimp, Mussels, Crab Legs, & Oysters
with Lemons and Cocktail, Louis, and Mignonette Sauces

Smoked Salmon, Ahi Tartare

Chopped Eggs, Onions, Capers, Tomatoes

Tuna Tartare Station

CARVED TO ORDER

Bone-in Pesto-Stuffed Leg of Lamb
Rosemary Focaccia, Black Olive Jus

Herb-Crusted Prime Rib of Beef
Creamy Horseradish, Au Jus

Mustard-Apricot Glazed Ham

DESSERT DECADENCE

Caramel Panna Cotta with Sea Salt Crumble

Gluten Free Chocolate Cake

Citrus Cheesecake

Butterscotch Pecan Bread Pudding

Chocolate Fountain

Dipping Items: Biscotti, Pretzel Rods, Caramels, Rice Crispy Treats, Angel Food Cake, Cookie Dough, Peanut Butter Balls

Carrot Cake with Lemon Mascarpone Frosting

Assorted Holiday Cookies

BLOODY MARY'S

(Available for Purchase)

Bunny Mary

Carrot Juice, Vodka, Pickle Juice, Worcestershire Sauce, Lemon Juice, Fresh Ground Pepper, Dill, Horseradish, Hot Sauce, Fresh Ginger

Traditional Bloody Mary's

TRADITIONAL BREAKFAST

Prepared to Order Farm Fresh Eggs

Scrambled, Fried, or Omelet

Fresh Cracked Eggs, Egg Whites, Ham, Bacon, Cheddar, Feta, Goat, & Pepper Jack Cheeses, Red & Green Peppers, Mushrooms, Asparagus, Jalapeños, Tomatoes, Onions, Spinach

Green Eggs & Ham-Wiches

Herb-infused Eggs, Ham, on a Croissant

Applewood Smoked Bacon & Sausage

Parmesan-Herb Roasted Potatoes

FARMER'S MARKET SALADS

Panzanella Salad Station

Radishes, Fennel, Arugula, Tomato, Focaccia Croutons, Lemon-Dijon Vinaigrette

Wild Mushroom & Lentil Salad with Blue Cheese

Bibb, Apricot, & Pistachio Salad

Asparagus with Spring Vinaigrette, Shaved Radish

Kale Salad

Garlicky Baby Kale, Beans, Spring Peas, Lemon Vinaigrette

PIZZA STATION

Smoked Brisket

Pepperoni & Cheese

Bacon, Gruyere, & Caramelized Onion

ENTREÉS & SIDES

Braised Short Ribs

Port Wine Demi Glaze, Cippolini Confit

Pork Loin Marbella

Figs, Olives, Oregano

Fennel-Crusted Salmon on Braised Dill Cucumbers

Pappardelle with Lamb Bolognaise

BUNNY PATCH KID'S BUFFET

Bunny-Milk Pancakes

Whipped Butter, Fresh Strawberries, White & Milk Chocolate Chips Powdered Sugar, Maple Syrup

Scrambled Eggs

Peter Rabbit PB&J Sandwiches

Chicken Fingers & Fish Strips

Mac & Cheese with Easter-Shaped Macaroni