



\$49 Adult
\$19 Child (under 12)

EASTER BRUNCH MENU

April 12th, 2020
11:00AM - 2:00PM

Assorted Breakfast Pastries

Fresh Baked Croissants, Muffins, Danishes,
Breakfast Breads

Artisan Sliced Breads, Assorted Bagels

Cold Offerings

Sliced Seasonal Fruits and Berries

Smoked Salmon, Capers, Onions,
Garden Cream Cheese

Baby Field Greens, Radishes, Shaved Carrots,
Grape Tomatoes, Balsamic and Buttermilk Ranch

Local Cheeses and Artisan Country Ham

Grilled and Roasted Vegetables

Jumbo Shrimp, Cocktail Sauce

Assorted Sushi Rolls, Pickled Ginger, Wasabi,
Soy Sauce

Kids Station

Chicken Tenders and French Fries

Cheese Pizza

Pepperoni Pizza

Dessert Bar

Assorted French Macarons

Lemon Olive Oil Cake

Mini Key Lime Tarts

Mini Red Velvet Cupcakes

Take Away Jelly Bean Bar (by the host stand)

Chef Action Stations

Made to Order Omelet Station

Boneless Fried Chicken and Waffle Bar
Whipped Cream, Chocolate Chips, Pecans,
Blueberries, Strawberries, Warm Maple Syrup

Carved Herb Crusted Leg of Lamb
Roasted Lamb Jus, House made Mint Jelly

Carved Mustard Crusted NY Strip Loin
Thyme and Garlic Jus, Horseradish Cream,
Sweet Hawaiian Rolls

More Hot Offerings

Southern Crab Cake Benedict
Toasted Biscuit, Georgia Crab Cake, Poached Egg,
Meyer Lemon Hollandaise

Seared Gulf Snapper
Artichoke and Fennel Broth, Extra Virgin Olive Oil

Chicken Apple Sausage
Applewood Smoked Bacon
Roasted Breakfast Potatoes with Peppers and Onions
Grits with Cheddar Cheese

Wild Mushroom Soup

Spring Market Vegetables

Baked Mac and Cheese

Truffle Mash Potatoes

RESERVATIONS

Please call Parkwoods directly at
678.822.9353 or visit [Opentable.com](https://www.opentable.com) to
make a reservation.