

Easter Brunch

BEGINNINGS

Mixed Green Herb Toss Salad

Baby Arugula Salad with Strawberries, Goat Cheese and Champagne Vinaigrette

Classic Caesar Salad

Wild Georgia Shrimp Chowder

Tomato Mozzarella Caprese Salad

Seasonal Fruit Display & Charcuterie Board

CHEF-ATTENDED STATIONS & DISPLAYS

Crab Cake Station

Roasted Pork Loin

Stuffed with Wild Mushrooms & Sausage

Chilled Seafood Display with Jonah Crab Claws,
Peel and Eat Shrimp, Oysters on the Half Shell,
Tuna Poke and Green Lip Mussels

Omelet & Eggs Benedict Station

BRUNCH

Bacon & Sausage

Buttermilk Biscuits and Gravy

Oatmeal

Hashbrowns

Sweet Cheese Blintz



The background of the menu is a rustic wooden surface adorned with various spring-themed items. At the top, there are yellow tulips, a small white bunny figurine, and blue hyacinths. To the right, several speckled brown eggs are visible. In the bottom right corner, a large blue egg is partially shown. A large, semi-transparent yellow circle serves as a backdrop for the menu text, which is centered within it.

MAIN COURSE

Coconut Curry Chicken

Cajun Spiced Beef Tenderloin

Braised Lamb Shoulder

Low Country Shrimp & Grits

Basil Pesto Grilled Salmon

SIDES

Sauteed Medley of Primavera Vegetables

Grilled Asparagus with Marinated Roasted Peppers

White Truffle Whipped Potatoes

Tropical Basmati Rice Pilaf

Collard Greens

SWEETS

Chai Crème Brûlée

Carrot Cake

Strawberry Shortcake Trifle

French Macarons

Fruit Tarts

Flourless Chocolate Torte

Chef's Array of Cakes and
Assorted Pastries

Adults: \$80 + tax and gratuity;

Children 10 and under: \$48 + tax and gratuity

3 and under: No charge