

OCEAN TERRACE

Easter Brunch

Sunday, April 21, 2019

10:30am—2:00pm

Bakery Display

Assortment of Freshly Baked Muffins, Croissants, Danish,
and Breakfast Bread
Sweet Cream Butter, Jams, Marmalade

Seasonal Fruit

Golden Pineapple, Melons, Kiwi,
Watermelon, Oranges
Seasonal Berries

Spring Salad Station

Mixed Artisanal Lettuces
*Garden Vegetables, Candied Nuts, Goat Cheese,
Raspberry Vinaigrette*

Roasted Green Beans
Apple, Watermelon, Chick Peas, Radish, Olive Oil

Quinoa Salad
Beets, Carrots, Arugula, Citrus Vinaigrette

Raw Bar

Oysters on the Half Shell
Green Apple and Cider Mignonette

Shrimp Cocktail
Cocktail Sauce, Lemon

Chef's Omelet Station

Cage Free Eggs prepared to Order
Onion, Mushroom, Bell Peppers, Tomato, Spinach, Bacon,
Ham, Cheese, Salsa, Ketchup

Garde Manger Display

Charcuterie Display
*Smoked Chicken, Salami, Pate de Champagne, Smoked Sausages,
Bratwurst, Crostini, Pickled Onions, Mustard*

Avocado Crab Deviled Eggs

Smoked Salmon Display
Gently Smoked North Atlantic Salmon
Bagels with Cream Cheese
Sweet Onion, Capers, Tomato, Hard Boiled Egg

Breakfast Selections

Smoked Bacon
Country Sausage Links
Zucchini & Roasted Tomato Frittata
Belgium Waffles
Grilled Peach Compote, Crème Anglaise
Eggs Benedict

Afternoon Delights

Roasted Asparagus and Baby Carrots
Sour Cream and Chive Mashed Potatoes
Grilled Lamb Chops
Mint Chimichurri, Balsamic Roasted Shallot Sauce

Carving Station

Smoked Ham Steamship
Apple Chutney, Variety of Mustards

Whole Poached Cod
Dill Remoulade, Tomato Saffron Relish

Peppercorn Crusted Prime Rib of Beef
Roasted Shallot Demi, Horseradish Chantilly

Dessert Station

Key Lime Tart, Strawberry Rhubarb Pie
Mini Easter Cupcakes
Carrot Cake, Chocolate Cake,
Miniature Confections
Crème Brulee Cups

\$79 per person

Children Ages 5—12 \$25

Prices do not include Tax or Gratuity

Before Placing your order, please inform your server if anyone in your party has a Food Allergy