

Easter Brunch

Breakfast

Scrambled eggs

Smoked bacon and chicken apple sausage

Rosemary roasted red bliss potatoes

BLT benedict, applewood smoked bacon, roma tomatoes, sautéed spinach, classic hollandaise

Mini yogurt parfaits granola and seasonal fruit compote

Mini fruit salad cups

Steel cut Irish oats with dried cranberries, golden raisins, and brown sugar

Belgian Waffle and Omelet Station

Shelled eggs and omelets to order: (choice of filing) ham, bacon, cheddar, mozzarella, red onions, tri-color bell peppers, forest mushrooms, spinach, jalapeños

Belgian waffles with chocolate sauce, berry compote, fresh strawberries, banana bourbon caramel, vanilla whipped cream, and Vermont maple syrup

Seafood Bar

Assorted maki and nigiri rolls

Shrimp cocktail

Dutch Harbor Alaskan king crab legs

Louisiana sustainable paddlefish caviar

Organic Scottish salmon roe

Cocktail sauce

Crème fraiche

Chives

Brunoise shallots

Hardboiled egg white and yolks

Butter toast points

Sides

Truffle potato au gratin, gruyere mornay

Green and white grilled asparagus, vidalia onion sabayon

Roasted spring vegetable medley

Braised collard greens with feta cheese and crispy filo

Maple glazed brussel sprouts with crunchy sweet potato strings

SA Classics

Buttermilk fried chicken

Shrimp & grits action station: black eyed peas (V), shrimp and pork, condiments; scallions, bacon, crispy okra, tomatoes, Logan Turnpike Mill white grits

Boursin whipped potatoes, chicken sausage gravy

Black truffle deviled eggs

Harvest salad

Addie Mae chicken and dumplings soup

Salads

Verbena infused watermelon, Calyroad Bit O Blue, GA grown mache, dark balsamic pearls, breakfast radish, confit lemon vinaigrette

Mini mozzarella caprese, baby heirloom tomatoes, baby arugula pecan pesto, shallots, pecorino romano, citrus vinaigrette, marcona style pecans

Fizzy grape salad, frisee lettuce and baby mixed greens, shaved Thomasville tome, sunflower seeds, citrus vinaigrette, watermelon radish

Goat cheese croquette and pickled beet carpaccio salad, frisee lettuce, candy striped beets, candied pumpkin seeds, lemon vinaigrette

Carvery

Herb Panko crusted Scottish salmon with a saffron buerre blanc

Honey dijon clove baked leg of ham with jalapeño pineapple chutney

Braised leg of lamb with a pomegranate red wine jus

Pastry

Doughnut station, white glaze fountain

Chef's Choice of 12 different Easter inspired dessert offerings as well as a chocolate showpiece

Kids Station

Mac and Cheese

Ants on a Log

Chicken Tenders

Tater Tots

Kid's Crudité

