



## EASTER BRUNCH MENU 2018

### ACTIVE STATIONS

- **CARVING STATION**
  - Slow roasted Prime Rib / rosemary jus / horseradish chive sauce
  - Brown sugar honey mustard glazed Ham
  - Warm rolls / butter
- **OMELETTE STATION**
  - TOPPINGS: tomato / onion / mushrooms / cheddar cheese / bell peppers / ham / sausage / bacon / salsa
- **WAFFLE STATION**
  - TOPPINGS: whipped cream / whipped butter / warm syrup / blueberries / strawberries / banana / chocolate chips / cherries

### PASTA STATION:

- Ziti pasta with meatball Bolognese
- Carbonara cheese tortellini with basil cream, sweet peas and bacon crumble
- Garlic shrimp scampi with penne pasta, white wine and spring onion
- Baked mac-n-cheese

### BREAKFAST DISPLAYS:

- Scrambled eggs
- Eggs Benedict
- Hash brown potatoes with peppers and onions
- Bacon
- Sausage
- Warm sticky buns



### **SOUP / SALAD STATION / COLD DISPLAYS:**

- Cream of Crab bisque
- Smoked Salmon platters / caper relish / whipped cream cheese / crostini
- Marinated grilled vegetables: zucchini / squash / mushrooms / asparagus / artichokes
- Fresh fruit display
- Seasonal salads
  - Spring greens / grape tomatoes / cucumbers / red onion / olives / shredded carrots / cheddar cheese / feta cheese / pepperoncini peppers / garbanzo beans / nuts
  - Assorted salad dressings
  - Tossed Caesar salad / dressing / parmesan / croutons

### **LUNCH ENTREES AND SIDES:**

- New England Sea Bass / lemon crumb crust / dill beurre blanc
- Chicken scaloppini with mushroom thyme jus
- Heritage Crab Cakes with remoulade tartar sauce
- Sour cream mashed potatoes
- In Harvest Company--- Golden Jewel rice blend
- Broccoli and roasted carrots / herb butter

### **Dessert Station:**

- Mini cheesecakes
- Mini assorted dessert bars
- Mini eclairs
- Assorted mini truffles
- Cakes and Pies