



Easter Brunch

at the Hilton Columbus/ Polaris

Sunday April 16th, 2017

10:30am until 2:30pm

Garde Manger

Cheese and charcuterie tasting board
Mixed local greens with house-made dressings
Classic Caesar salad with garlic crostini and white anchovies
Spinach and romaine Greek salad with fresh vegetables, olives, barrel-aged feta oregano vinaigrette
Fresh fruit and berries
House-cured lox with mini bagels and traditional accompaniments

Breakfast Traditions

Chef-prepared omelets with a variety of meats, vegetables, and cheese
Chef-prepared waffles with berries, fruit compotes, whipped butter, Chantilly cream, syrup and more
Chef-prepared eggs Benedict with house-made Canadian bacon, poached eggs and hollandaise
House-made hickory smoked bacon
Sage breakfast sausage and grilled smoked sausage
Crisp breakfast potatoes

Carving Board

House-cured and smoked whole ham
Buttermilk biscuits, stewed apples
Grilled Tenderloin of Beef, horseradish cream

Entrée Selections

Sautéed spring vegetables with garlic and fine herbs
Grilled petite salmon, balsamic Brussels sprouts, pickled radish, crème fraiche
Orecchiette pasta tossed with 24-month Gouda, caramelized onion, and twice-smoked glazed bacon
Braised beef short ribs, mashed white beans, wild spring mushrooms

Pastries

Table service doughnut basket
Petite cheese cakes with graham cracker crust and glazed berries
Petite fours and French macarons
Spiced carrot cake with cream cheese frosting
Signature buckeye brownies
Lemon chiffon with fresh berries
Cappuccino mousse with chocolate coffee beans
Mini double chocolate silk pie

Adults: \$38

Children 6-12: \$16

Under five: Free



Hilton