



# Easter Sunday Brunch

Sunday April 21<sup>st</sup>, 2019

10:30am until 2:30pm

Adults \$41 | Children 6-12 \$18 | Under 5 Free



## ***Garde Manger***

Cheese and charcuterie tasting board  
Salad display with mixed local greens, house-made dressings, & a variety of toppings  
Classic Caesar salad with garlic crostini and white anchovies  
Italian Caprese Salad  
Traditional Potato Salad  
Mediterranean Cous Cous Salad  
Fresh fruit and berries  
Cold & Hot smoked Salmon 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, white chocolate mousse, & syrup  
Chef-prepared eggs Benedict with house-made Canadian bacon, poached eggs and hollandaise  
Sugar cured hickory smoked bacon  
Maple pork sausage & chicken sausage  
Crisp breakfast potatoes with grilled onion

## ***Entrée selections***

Pan seared petite salmon with blueberry BBQ glaze  
Braised beef short ribs Italian Rustico  
Chicken Piccata  
Orecchiette pasta tossed with 24-month Gouda, caramelized onion, and twice-smoked glazed bacon  
Mashed Yukon gold potatoes & chives  
Balsamic roasted Brussels sprouts & baby carrots  
Sweet English peas with pancetta & pearl onions

## ***Pastries***

Petite cheese cakes with graham cracker crust and glazed berries  
Petite fours and French macaroons  
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

