



## EASTER BRUNCH

### BREAKFAST SELECTIONS

chef made omelets

frittatas with Swiss, tomatoes, onion, and spinach

Belgian waffles with maple syrup, fruit sauce, and whipped cream

roasted maple sausage links and crispy apple wood smoked bacon

assorted breakfast pastries and sweet breads

### PARFAIT CREATION STATION

organic granola, dried cherries and cranberries, strawberries and blueberries,

strawberry, blueberry and vanilla yogurts

### SOUP AND SALAD STATION

ham bean and basil soup

fresh fruit compote

spring greens, fresh cut iceberg and romaine mix, croutons, julienne vegetables,

roma tomatoes, sliced cucumbers, assorted dressings

smoked salmon and cream cheese spread with hard boiled eggs, capers, and

minced shallots, mini bagel chips and melba toast

granny smith and dried tart cherry waldorf salad

fresh baked rolls and artisan breads

### ENTREES AND SIDES

thyme seared chicken breast with spring rice pilaf and natural au jus

haricot vert with sautéed onions

slow cooked parmesan au gratin potatoes

whipped yukon potatoes with roasted garlic, olive oil and rosemary

### CARVING STATIONS

honey mustard glazed ham

herb crusted prime rib with horseradish sauce and au jus

### DESSERT BUFFET

selection of assorted spring-themed desserts