



## EASTER BRUNCH

### BREAKFAST SELECTIONS

chef made omelets

muffin strata with local asparagus and Swiss cheese

Belgian waffles with maple syrup, fruit sauce and whipped cream

peppery sausage links and crispy apple wood smoked bacon

assorted breakfast pastries and sweet breads

### 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