

Easter Brunch

March 31st 2024 7:30am - 2:30pm

Breads, Pastries, Salads & Starters

Filled Mini Croissants

House Coffee Cake

Blueberry Buckle

Dill Deviled Eggs

Minted Green and Red Fruit Salad

Spring Pea Salad

Arugula, Radish, Ricotta Salata, Lemon

Turmeric Chicken Salad

Tarragon, Dried Cranberries

Action Stations

Egg and Omelette

Pineapple Glazed Ham

Grilled Pineapple Rings, Warm Hawaiian Rolls, Bourbon Mustard Sauce

Seafood Display

House Gravlox, Smoked Trout, Chilled Shrimp

Mini Bagels, Appropriate Condiments

Remoulade, Spicy Cocktail, Citrus

Entrees

Eggs Florentine Benedict

Quiche

Turkey, Gruyere, and Chive

Crispy Bacon and Sausage Links

Biscuits and Pepper Gravy

Hashbrown Casserole

Roasted Heirloom Carrots with Pesto

Pecan Sticky Buns

Desserts

Carrot Cake

Coconut Angel Food Cake

Vanilla Bean Panna Gotta, Fresh Berries

\$90 Per Person & \$35 Per 12 and Under

Plus Tax and 18% Gratuity

Reservations Suggested

Opentable.com / 909-744-3056