

Easter Brunch 2019



adults, \$65 | children (6-12), \$30
children (3-5), \$15 | complimentary for children 2 & under

| Breakfast Offerings |

*Assorted Bagels, Muffins, and Breakfast Pastries
Fresh Seasonal Fruit, Berries and Citrus Display*

MADE-TO-ORDER-OMELETS

*Fresh Eggs Cooked Any Style with Choice Of:
Egg Whites, Whipped Eggs or Whole Shell Eggs
Shitake Mushrooms, Peppers, Ham, Spinach, Asparagus
Chopped Bacon, Arbol Chili Salsa*

BREAKFAST BUFFET

*Apple Wood Smoked Bacon
Chicken Apple Sausage
Eggs Benedict, Bearnaise Sauce
Robby's Pancakes - Vermont Maple Syrup, Berry Compote
Cambridge House Smoked Salmon - Red Onion, Myers Lemon,
Chopped Egg, Chives*

| Soup + Salad |

[SOUP SELECTIONS]

*WHITE BEAN, GRILLED CHICKEN,
CILANTRO & LEMON, CLAM CHOWDER*

CAESAR SALAD

Petit Romaine Hearts, Shaved Parmesan Cheese, Caesar Dressing, Garlic Croutons

ENDIVE SALAD

*Bouquet of Baby Greens, Endive, Marcona Almonds, Gorgonzola, Poached Pear,
Champagne Vinaigrette*

AVOCADO SALAD

Ripe Avocado Wedge, Red Onions, Heirloom Box Tomatoes, Sundried Tomato Vinaigrette

ORIENTAL SALAD

Shaved Fennel, Napa Cabbage, Orange Segments, Roasted Peanuts, Sesame Seed Dressing

| Displays + Stations |

DOMESTIC & INTERNATIONAL ARTISANAL CHEESE BOARD

*Triple Crème Brie, Herbed Boursin, Aged Cheddar,
Parmesan, Roquefort and Peppered Goat Cheese
Fresh and Dried Fruits, Homemade Fruit Chutney
Assortment of Breads*

PREMIUM CURED MEATS DISPLAY

*Prosciutto di Parma, Mortadella, Soppressata, Bresaola, Mild Coppa
Italian Breads Stick, Fruit Mostarda and Marinated Olives
Grilled Asparagus, Sweet Peppers, Mushrooms, Eggplant and Yellow Squash*

SEAFOOD ICE DISPLAY

*Jumbo Shrimp, Half Shell East Coast Oysters, Crawfish Salad
Cocktail Sauce, Tarragon Citrus Mignonette*

BRUSCHETTA STATION

*Grilled Italian Bread Brushed with Extra Virgin Olive Oil
and Garlic and topped with:*

Tomato, Basil

Roasted Eggplant, Fried Capers

Roasted Mixed Mushrooms

Sundried Tomato Pesto

Italian Burrata, Micro Basil, Balsamic Vinegar

CARVING STATION

*Oven Roasted Prime Rib - Horseradish Cream, Au Jus
Colorado Rack of Lamb - Garlic and Rosemary Jus, Mint Jelly*

| Easter Hot Selections |

BROILED SALMON

Braised Beluga Lentils, Vermouth Burre Blanc, Italian Parsley Vinaigrette

CHEESE TORTELLINI

Wild Mushroom, Spinach and Creamy Tomato Sauce

TARRAGON GRILLED CHICKEN

Tarragon Marinated Grilled Chicken Breast, Cipollini Onion Sauce

BAKED VIRGINIA HAM

Pineapple Chutney, Whole Grain mustard

[SIDES]

*Grilled Assorted Seasonal Vegetables - Candied Garlic, Balsamic Vinaigrette
Yukon Gold Puree
Mac & Cheese - Smoked Gouda*

| Sweet Temptations |

ICE CREAM SUNDAE BAR

WHITE & DARK CHOCOLATE MOUSSE CAKE

CROISSANT BREAD PUDDING, whiskey vanilla sauce

OPERA CAKE, caramel sauce

NEW YORK CHEESE CAKE, raspberry sauce, petit fours

SUGAR & CHOCOLATE CHIP COOKIES

MINI CUP CAKES

**Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food-borne illness,
especially if you have certain medical conditions.*