



EASTER BRUNCH BUFFET

CHEESE & CHARCUTERIE

cheese, cured meat, nuts, jam, olives, grilled artichoke

SEAFOOD BAR

oysters, poached shrimp, stone crab claws, lobster salad, seasonal accompaniments

BREAKFAST PASTRIES

mini danishes, mini croissants, quick bread

TROPICAL FRUIT PLATTER

EGGS BENEDICT

english muffin, canadian bacon, hollandaise

LEMON RICOTTA PANCAKES

blueberry compote, whipped cream

SMOKED SALMON PLATTER

capers, shaved red onion, hard boiled egg, cream cheese, assorted bagels

CHORIZO HASH

sunny side up egg, potato, chorizo, chipotle crema

OMELET STATION

APPLEWOOD SMOKED BACON

SAUSAGE

HOME FRIES

BABY KALE SALAD

mixed baby kale salad, poached pear, pecans, blue cheese, white balsamic glaze

FARMERS MARKET SALAD

baby lola rosa lettuce, daikon radish, baby heirloom tomatoes, rainbow carrots, champagne vinaigrette

PASTA FAGIOLI SOUP

pasta, pancetta, celery, carrot, tomato

COD PUTTANESCA

cod, olives, anchovies, tomato, onion, herbs, capers

CHICKEN MARSALA

chicken breast, marsala wine, wild mushrooms

GLAZED HAM

LEG OF LAMB

pomegranate jus

ASSORTED ROLLS

ROASTED CINNAMON SWEET POTATO

HARICOT VERTS

crispy shallots

ASSORTED MINI DESSERTS

ADULTS: \$95 | CHILDREN: \$45

PLUS TAX & GRATUITY

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