

# EASTER BRUNCH

Sunday, April 21 2019 | 10am - 2pm

## BREAKFAST

Assorted Fruits & Berries, Raspberry Yogurt Dip • Cheese Danishes & Raspberry Danishes • Cinnamon Rolls with Cream Cheese Frosting • Blueberry Bread & Banana Bread • Plain & Everything Bagels, Whipped Butter, Berry Preserves, Whipped Cream Cheese, Vegetable Cream Cheese • Fluffy Scrambled Eggs • Vanilla & Cinnamon French Toast, Whipped Butter, Warm Maple Syrup • Applewood Smoked Bacon • Home Style Breakfast Potatoes • Sage Breakfast Sausage Link • Spinach, Roasted Red Pepper & Goat Cheese Quiche •

**SALMON STATION:** Whole Poached Salmon and Smoked Salmon, Capers, Red Onion, Sliced Tomatoes, Cream Cheese, Scallion Cream Cheese and Assorted Bagels

**MADE TO ORDER OMELETS,** Whole Eggs & Egg Whites • Toppings to Include: Onions, Peppers, Broccoli, Spinach, Ham, Crumbled Bacon, Cheddar Cheese, Crumbled Goat Cheese, Red & Green Tabasco, Ketchup, Salsa

## SALADS

Red Potato Salad with Broccoli and Poppy Seed Vinaigrette

Caesar Salad with Croutons, Shaved Cheese, Creamy Caesar Dressing

Thin Sliced Cured Meats with Extra Virgin Olive Oil, Italian Cheeses, Cured Olives, Roasted Red Peppers

Chicken Waldorf Salad with Apples, Celery, Walnuts, Grapes, Raisins

Marinated Fresh Mozzarella with Oven Roasted Plum Tomatoes, Balsamic Syrup and Extra Virgin Olive Oil

Farfalle Pasta Salad with Feta, Kalamata Olives, Sun Dried Tomatoes, Artichokes, Red Onion, Lemon Oregano Vinaigrette

## ENTRÉES

Chef Carved Maple Brown Sugar Glazed Pork Roast, Mango Pineapple Chutney, Mustard

Chef Carved Roasted Turkey with Sage and Garlic, Pan Gravy

Creamy Horseradish Sauce, Cranberry Orange Chutney

Apple & Sausage Bread Stuffing

Roasted Root Vegetables, Sage Brown Butter

Portabella Mushroom Ravioli, Mascarpone Cream, Sage, Shaved Parmesan

Smashed Buttery Yukon Gold Potatoes

Saratoga Chip Crusted Cod, Lemon Velouté

Sliced Leg of Lamb with Cipollini Rosemary Garlic Lamb Jus, Mint Jelly

Broccoli & Cauliflower with Garlic Butter

Mini Potato Pierogies with Brown Butter, Caramelized Onions & Chives, Sour Cream, Apple Sauce

Italian Roasted Chicken with Italian Herbs, Lemons, White Onions and Banana Peppers

Sliced Artisan Breads & Rolls, Whipped Butter

## KIDS BUFFET

Individual Chocolate and Whole Milks • Assorted Juice Boxes • Assorted Cereals • Chicken Bites, Barbecue Sauce, Ketchup, Sweet and Sour Sauce • Macaroni & Cheese • Mozzarella Sticks with Red Sauce • Seasoned Waffle Fries • Carrot and Celery Sticks with Ranch Dip • Fruit Salad

## DESSERTS

Warm Peach Cobbler • Assorted Themed Cupcakes • Assorted Cakes, Pies and Tortes • Petite Pastries, Cannoli, Cream Puffs, Butter Cookies, Brownies, Rice Krispie and Cocoa Pebble Treats, Jumbo Cookies

**ICE CREAM SUNDAE BAR,** Vanilla and Chocolate Ice Cream, Assorted Candy and Cookie Toppings, Warm Hot Fudge, Marshmallow Sauce and Warm Caramel Sauce

**APRIL 21 2019 | 10AM - 2PM**

**ADULTS \$47 | KIDS \$21**

*Ages 5 and under free. Price excludes tax and gratuity*

**Call 518.374.7262 for reservations.**