

Celebrate EASTER.

SUNDAY, MARCH 31 • GRAND BALLROOM • 11 AM - 3 PM

BAKERY SELECTION

FRESH BAKED DANISHES AND SCONES
HOMESTEAD DONUTS AND GLAZED STICKY BUNS
BUTTERY CROISSANTS AND BUTTERMILK BISCUITS
TRADITIONAL HOT CROSS BUNS

CHILLED

BLUEBERRY LEMON YOGURT PARFAIT
Local honey, almond granola, vanilla whipped cream

CLASSIC CAESAR SALAD
Hearts of romaine, parmesan cheese, croutons

SMOKED SALMON PASTA SALAD
Dill cream, cucumber, heirloom tomato, red pepper, pickled egg

SPRING GREENS
Shaved fennel, Granny Smith apple, candied walnuts, apple cider vinaigrette

ARTISAN BREAD & SAVORY BUTTERS

ANTIPASTO

LEMON HUMMUS

TABBOULEH

BABA GANOUSH

DEVILED EGGS

COASTAL SELECTION

CITRUS POACHED TIGER SHRIMP, OYSTERS, MUSSELS
Cocktail sauce

MAPLE CURED SMOKED SALMON
Capers, pickled red onions, chopped egg, orange cream cheese

SPICY TUNA TARTAR
Avocado mousse

SWEET ENDINGS

EASTER SUGAR COOKIES

DEVIL'S FOOD CAKE FLOWERPOT

PISTACHIO CAKE
Raspberry mousse

BLUEBERRY PROFITEROLE

CARROT CAKE
Cream cheese icing

DOUBLE CHOCOLATE BROWNIES

STRAWBERRY SHORTCAKE STATION

KEY LIME TARTS

PECAN TARTS

S'MORES TARTS

PB & J SHOTS

BREAKFAST

MAPLE SAUSAGE AND APPLEWOOD SMOKED BACON

SKILLET POTATO HASH

CANADIAN BACON BENEDICT
Tarragon hollandaise sauce

CHEF PREPARED OMELETS AND EGGS*

CHEF PREPARED BANANAS FOSTER FRENCH TOAST STATION*

PANCAKE STATION

Buttermilk, chocolate chip, blueberry, whipped butter, maple syrup, whipped cream, Nutella, strawberry compote, sprinkles

ENTRÉES

LEMON PICCATA HALIBUT

Rice pilaf, sauteed broccolini

HONEY HAM

Orange pineapple glaze

HERB ROASTED CHICKEN BREAST

Braised tomato, chicken demi

BUTTER POACHED ASPARAGUS

Sundried tomato, lemon vinaigrette

GLAZED CARROTS, SPRING PEAS AND MUSHROOMS

ROASTED YUKON GOLD POTATOES

ASPARAGUS SOUP

Spring onions

CHEF'S CARVINGSTATION

HERB ROASTED LEG OF LAMB*

Mint jelly, rosemary aioli, lemon garlic au jus, chimichurri

WHOLE ROASTED SALT AND PEPPER PRIME RIB OF BEEF*

Horseradish milk crema, rosemary au jus

SOFT ROLLS

Whipped butter

FOR THE KIDS

PENNE MARINARA

CHICKEN TENDERS

MACARONI AND CHEESE

GLAZED CARROTS

\$98 ADULTS, \$44** CHILDREN 4 - 12, CHILDREN UNDER 3 COMPLIMENTARY**

**Tax and service charge additional

RESERVATIONS CAN BE MADE ON [OPENTABLE.COM](https://www.opentable.com)

**Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

OMNI

HOMESTEAD