

Celebrate EASTER.

SUNDAY, APRIL 20 • 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

SPRING GARDEN SALAD STATION
Living greens, cherry tomatoes, cucumbers, pickled red onion, heirloom radish, diced egg, ham, grilled chicken, shrimp, bacon, dried fruit, sunflower seeds, candied pecans, feta, blue cheese, cheddar, Ranch dressing, caesar dressing, Italian dressing, balsamic vinaigrette, green goddess
MEDITERRANEAN ANTIPASTO DISPLAY
Grilled marinated vegetables, meat & cheese, grape leaves, lemon dill hummus, tabouleh, tomato bruschetta, marinated olives, tangerines, dried apricots, dates, mini naan bread
ARTISAN BREAD & SAVORY BUTTERS

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 TARTARE
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
BRISKET 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, sautéed broccolini
HERB ROASTED CHICKEN BREAST
Braised tomato, chicken demi
BUTTER POACHED ASPARAGUS
Sun-dried tomato, lemon vinaigrette
GLAZED CARROTS, SPRING PEAS AND MUSHROOMS
ROASTED YUKON GOLD POTATOES
ASPARAGUS SOUP
Spring onions

CHEF’S CARVING STATION

HERB ROASTED LEG OF LAMB*
Mint gremolata, rosemary aioli
WHOLE ROASTED SALT AND PEPPER PRIME RIB OF BEEF*
Horseradish cream, au jus
GLAZED VIRGINIA HAM
Apple compote, grain mustard
SOFT ROLLS
Whipped butter

FOR THE KIDS

PENNE MARINARA
CHICKEN TENDERS
MACARONI AND CHEESE
GLAZED CARROTS
FRENCH FRIES
MOZZARELLA STICKS
PIGS IN BLANKET
DYED EASTER EGGS

DIETARY MENU

VEGAN | NUT FREE | GLUTEN FREE

SALAD

SPRING HARVEST SALAD BAR
Mixed greens, spinach, romaine, dried cranberries, heirloom carrots, shaved radish, fresh berries, asparagus, cucumbers, tomatoes, pickled red onions
Italian dressing, sun-dried tomato vinaigrette, white balsamic dressing
DINNER ROLLS
Extra virgin olive oil, vegan butter

ENTRÉES

WILD MUSHROOM & SPRING PEA RISOTTO
Wild mushrooms
SPRING VEGETABLE PRIMAVERA
Gluten free pasta, asparagus, peas, artichokes, cherry tomatoes, arugula coulis

SIDES

HERB ROASTED MARBLE POTATOES
Shallots, garlic, thyme
HARICOTS VERTS
Shallot oil, dried cranberries
ROASTED ROMANESCO & CAULIFLOWER
Gremolata
MAPLE GLAZED BRUSSELS SPROUTS

SPRING VIENNESE TABLE

\$108** ADULTS, \$50** CHILDREN 5 - 12,
CHILDREN 4 AND UNDER COMPLIMENTARY

**Tax and service charge additional

RESERVATIONS CAN BE MADE ON 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.