



Easter Brunch

SUNDAY APRIL 5, FROM 11:30AM-3:30PM

Adults \$59.95 | Children (ages 3-12) \$24.95 | Under 3 years complimentary with paying Adult

Displayed Items

Breakfast Bakeries & Bread Display
Bagels with a Variety of Cream Cheeses
Smoked Salmon & Trout
with Accompaniments
Fresh Fruit & Berries Served
with Honey Yogurt
Yogurt Parfaits with Local Honey
Peel & Eat Shrimp with Citrus Cocktail
Sauce
Baby Green Salad with Strawberries,
Sugared Pecans, Goat Cheese
and Cider Dressing
Watermelon, Cucumber & Feta Salad
with Lemon-Oregano Vinaigrette
Roasted Vegetable Display

Carvery

Herb-Crusted Prime Rib with Au Jus &
Horseradish Cream Sauce
Ciabatta Rolls
Honey Ham with Pineapple Compote
Seared Salmon Sides with Citrus Arugula
Salad and Grain Mustard Sauce

An adjustable 15% service charge will be added to all checks and given in full to your server as a gratuity. Additional tip is not necessary but always appreciated. Prices subject to state and local tax.

Buffet Items

Scrambled Eggs with Crème Fraîche
Eggs Benedict with Grits Cake
& Chive Hollandaise
Applewood Bacon & Maple Sausage
French Toast with Mascarpone Cream
& Maple Syrup
Buttermilk Biscuits and Sausage Gravy
Herb-Buttered Potatoes
Seafood Risotto with Scallops, Calamari,
Shrimp & Mussels
Braised Beef Short Ribs with Wild
Mushroom Ragout
Fried Chicken Thighs with Pimento Cheese
Grits & Creole Sauce
Asparagus Ravioli with Lemon-Herb Cream,
Roasted Tomatoes & Parmesan

Sweet and Savory Crêpe Station

Berry Compote, Whipped Cream,
Nutella, Lemon Curd, Pimento
Cheese, Chicken & Cream Cheese,
Creamed Spinach

Dessert

Whole Cake display:
Chocolate Torte, Cheesecake,
Lemon Cake, Pecan Bourbon

Mason Jar Desserts:

Strawberry Lemon Shortcake
Raspberry Mousse with Fresh Berries
Chocolate Mousse Cake, Carrot Cake

Individual Fruit Tarts, Petit Fours
Cookie Display

