Easter Champagne Brunch Buffet



Sunday, April 12, 2020 • 10am to 2pm

Complimentary Mimosas and Bloody Marys

Prepared by our bartender

STARTERS

Seasonal and Exotic fresh fruit display

A selection of breakfast pastries, croissants, muffins and bagels with flavored cream cheeses

Array of Smoked Specialties, including Scottish Smoked Salmon and Whitefish

Shrimp Cocktail

CAESAR SALAD STATION

Bibb Salad – toasted almonds, mango slices, Feta cheese and mango vinaigrette

Sesame Quinoa Salad with peppers, onions, carrots, celery and a toasted sesame dressing

Pesto Tortellini Salad – Artichokes, black olives, roasted peppers

CARVING STATIONS

Maple & Pommery Mustard Glazed Ham

Top Round of Beef with roasted garlic and herb demi-glace, horseradish cream sauce

Roasted Leg of Lamb with Blackberry Bordelaise sauce & mint jelly

OMELET AND WAFFLE STATION

Belgium Waffles served with fruit toppings including strawberries, blueberries, and raspberries, whipped cream and powdered sugar

Omelets made to order with a variety of fillings

BREAKFAST SELECTIONS

Traditional Scrambled Eggs

Applewood Bacon, Country Sausage

Classic Eggs Benedict, poached egg with Canadian Bacon, served on an English Muffin with Hollandaise

Home-fried Potatoes

ENTRÉES AND SIDES

Baked Flounder stuffed with baby spinach, mozzarella cheese, and a saffron cream sauce

Sautéed Chicken with a roasted tomato & wild mushroom sauce

Roasted Fingerling Potatoes, sundried tomatoes, roasted garlic and bacon bits

Mushroom Raviolis with a basil, Pecorino Romano sauce

Haricot Vert tossed with shallots & julienne peppers

DESSERTS

Large selection of Cakes & Tortes

Chocolate Covered Strawberries