

## EASTER BUFFET BRUNCH 2019

Breakfast pastries, bagels with assorted flavored cream cheese, butter and jam

### SOUP

New England clam chowder, oyster crackers

Roasted Butternut squash, red curry, coconut and lemongrass

### COLD APPETIZERS & SALADS

Raw bar station with local oyster shucked to order, mignonette sauce, Tabasco, lemons, cocktail sauce

Smoked salmon, pumpernickel bread, remoulade sauce, capers, onions, hard boiled eggs and parsley

Shrimp & Jonah crab cocktails

Proscuitto de Parma wrapped figs, basil & fontina, Balsamic glaze

Quinoa salad “tabbouleh” style

Lobster & bow tie pasta salad, Louis sauce served in mini martini glasses

Assorted New England cheeses, cranberry chutney, roasted walnuts & dried fruits

Assorted charcuteries, mustards, cornichons, cocktail onions, crackers and sliced baguette

Roasted baby beets, great Hill blue, sweet and spicy pumpkin seeds, raspberry vinaigrette

Local tomatoes salad and burrata, micro basil and toasted pine nuts, aged balsamic and EVOO

Duck foie gras on toasted baguette with mango chutney

Orange & fennel salad, EVOO and lemon vinaigrette

New England style rainbow potato salad

Spring mixed greens and baby arugula, toppings to include: crumbled Stilton, brioche croutons, cranberries, sweet & spicy pecans, tangerines, heirloom cherry tomatoes, citrus basil dressing and champagne tarragon Dijon vinaigrette

### HOT

Maple sugar & cinnamon baguette French toast, candied orange zest crème anglaise

Leeks, cranberry and Vermont goat feta cheese quiche

Breakfast meats: apple smoked bacon, pork sausages and chicken sausages

Roasted wild mushrooms gemelli pasta with Manchego cream sauce

Truffle salt seasoned tater tots

Cilantro mint ginger pesto crusted roasted Arctic char, fermented Chinese black bean sauce

Moroccan style Lemon olive chicken on a bed of couscous, onion raisin confit

Seasonal vegetables

## **ACTION STATIONS**

Omelet cooked to order with assorted toppings: mushrooms, caramelized onions, scallions, cheddar cheese, Swiss cheese, tomatoes, bacon, ham, spinach, asparagus, diced lobster meat, peppers  
Roasted garlic mustard and herb crusted beef bone-in ribeye chops, béarnaise and bordelaise sauce  
Honey lemon herb crusted rack of lamb, roasted eggplant & tomato compote, lavender-infused jus

## **DESSERTS**

Individual strawberry shortcakes topped with strawberry sauce and Tahitian vanilla Chantilly cream  
Easter mini cupcakes, cake pops, chocolate bunny pops, Easter petit fours, chocolate & exotic mini pastries  
Dessert shots flavors: limoncello, tiramisu, chocolate and red berry panna cotta  
Mini Boston cream pies  
Assorted cakes: red velvet, carrot, chocolate flourless, mango cheesecake, strawberry & cream, lemon.  
Four berry Linzer tart  
Mixed berries with raspberry coulis and whipped cream  
Mini fruit kabobs with honey yogurt sauce