



Easter Brunch Buffet

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Hot cross buns
Assorted croissants
Assorted muffin tops
Assorted scones (blueberry, raisins, strawberry, cranberry, chocolate chip, funfetti, bacon and caramel) with clotted cream
Artisan breakfast pastries
Assorted jams, whipped honey butter, Nutella

Bread and Spreads Station

Artisan breads, hummus, feta whipped roasted red pepper, olive tapenade, roasted eggplant

Raw Bar

Fresh oysters
Shrimp cocktail shots
Snow crab claws
Scallop ceviche
Smoked salmon, served with capers, red onions, parsley, diced egg
Assorted bagels lemon dill cream cheese or cream cheese

Assorted Meat and Cheese Boards

Accompanied with mustards, compotes and cornichons, pickled red onions, pepperoncini & crusty breads

Market Fruit Station

Watermelon, pineapple, honey dew, cantaloupe
Blueberries, raspberries, blackberries and strawberries

On the Breakfast Side

Scrambled eggs
Potato hash
(Potato hash, mix bell peppers, red onions)
Bacon
Chicken sausage
Biscuit and gravy
Benedicts three way
(Florentine benedict, smoked salmon benedict and truffle and ham benedict)

Buttermilk pancakes with fresh strawberries, fresh whipped cream, maple syrup,

Eggs Benny Station

Poached eggs
Toasted English muffin
Smoked salmon, Florentine, crispy pork belly, French ham and Hollandaise sauce

Salad Bar

Roasted root salad
Baby red and gold beets, baby carrots, grilled red onion hearts, sweet potato, butternut, Brussel sprout leaves and Grana Padano crisps
Romaine lettuce, butter lettuce, iceberg lettuce and arugula
Bacon bits, red onion, anchovies, hard-boiled egg, croutons, candied walnuts, pomegranates seeds, crispy shallots, crumbled blue cheese, cherry heirloom tomatoes, chickpeas, sun flower seeds
Quinoa salad
Chiffonade red cabbage, green asparagus tips, dried cranberries, dried blueberries and roasted cauliflower sherry vinaigrette
Green beans, Fennel, Cherry Tomatoes, frisee with Lemon olive oil dressing
Baby red potato salad tossed with Pommery & Champagne vinaigrette
Beet Salad with watercress & crumbled goat cheese

Carving Stations

Whole slow roasted beef tenderloin
Served with your choice of whipped horseradish cream, green peppercorn demi
Whole roasted leg of lamb
Black olive jus
Roasted salmon with herbs and dill mustard butter sauce
Baked three cheese tortellini with fire roasted tomato sauce, shaved grana Padano
Buttered mashed potato
Market vegetables
Roasted root vegetables

Desserts

Beignet
Individual strawberry shortcake trifle
Lemon curd tartlets
Assorted display of candy
Blueberry blackberry tarts
Chocolate mousse shots
Carrot cake with a cream cheese frosting
Lemon curd tartlets
Duo of dark and milk chocolate fountains