



Easter Brunch Menu

Sunday, April 21, 2019



Fresh Pastries, Croissants, Muffins, Bagels

Seafood Display

Snow Crabs, Shrimp Cocktail
Smoked Salmon

Fresh Caviar with Traditional
Accompaniments

Assortment of Gourmet Salads

Gerard's Baby Green
Poached Pears, Vermont
Goat Cheese, Candied
Pumpkin Seeds,
Golden Raisins,
Lemon Vinaigrette

Chopped Salad
Romaine, Arugula,
Tomatoes, Beets, Avocado,
Bacon, Spring Onions,
Celery, Radishes,
McCarthy Salad Dressing

Caesar Salad
Focaccia Croutons,
Shaved Parmesan
Tomato and Mozzarella
Grilled Asparagus

Chef's Station

Eggs and Omelets
Cooked to order

Maple Raisin Glazed
Carvery Ham

Slow-Roasted
Tenderloin of Beef
with Creamy Horseradish
and Rolls

Hot Buffet

Classic Eggs Benedict
French Toast with Berries
Smoked Bacon
Country Sausage

Pan Seared Salmon with
Champagne Chive
Beurre Blanc

Herb Roasted New Potatoes
Medley of
Seasonal Vegetables

Sweet Endings

Scrumptious Dessert Display including
Carrot Cake, Belgium Chocolate Cake,
Chocolate Cupcakes, Fruit Tarts,
House Made Brownies, Cookies

Fresh Fruit Display
Assorted Easter Treats
Mini Key Lime Pies
Mango Passion Fruit Truffles

Unlimited Mimosa

Illy Coffee and Tea

Special Easter Treats and Goodies for the Youngsters

\$99 per person, plus tax and gratuity
\$45 for children 12 and under