

Easter Brunch

March 31, 2024 | 10:30

Sliced Seasonal Fresh Fruit, Honey Yogurt, House Made Granola Bark

Cinnamon Rolls- Cream Cheese Frosting
Assortment of House Made Pastries
Beet Deviled Eggs- Chives, Smoked Paprika

Egg Frittata ~ Asparagus, Goat Cheese, Caramelized Onion, Spring Herbs
Chef Attended Bananas Foster French Toast Station-Grade A Maple Syrup,

Fresh Strawberries



Baby Frisée, Organic Greens, Marionberries, Pickled Shallots, Manchego Cheese

Preserved Meyer Lemon, Citrus Vinaigrette
Little Gem Caesar Salad- Grana Padano, Sourdough Crouton
Orzo Pasta Salad- Pancetta, Castelvetrano Olives, Heirloom Cherry Tomato,

Fresh Mozzarella, Basil Pesto

Herbed Rubbed Leg of Lamb Carving Station, Horseradish Cream, Mint Chutney

Wild Mexican Shrimp Paella- Saffron Aioli, Lemon
Ratatouille Tian Provençal- Fire Roasted Tomato Polenta, Thai Basil
Grilled Broccolini, Lemon, Parmesan, Crispy Shallots

House Made Rolls, Honey Butter



Carrot Cake Cupcakes With Cream Cheese Frosting,

Shortbread Cookies, Lemon Curd Bars, Double Chocolate Brownies, Assorted Macarons,

Chocolate Mousse



Kids Buffet

Sliced Seasonal Fresh Fruit, Honey Yogurt, House Made Granola Bark

Cinnamon Rolls- Cream Cheese Frosting

Scrambled Eggs
Bacon
Mac n Cheese

Fresh Vegetable Crudite-buttermilk ranch dip