



EASTER SUNDAY BRUNCH BUFFET

COLD

- Easter Salad Bar includes:
 - **Heritage Greens Salad** - rainbow radish, heirloom tomato, baby cucumber, french beans, mix seeds, toasted pecans, kalamata olives, crumbled feta and blue cheese, capers with raspberry dressing, aged balsamic dressing
 - **Ripened Heirloom Tomato Salad** - bocconcini mozzarella, mini basil, heirloom tomatoes, olive oil, cherry tomatoes, aged balsamic jelly shredded on top (individual servings)
 - **Mediterranean Salad** - orzo pasta, feta cheese, bell peppers, black olives, cherry tomatoes, fresh mint, sliced red onion
- **Shrimp Ceviche** - cocktail sauce, tomato, onions, avocado with crackers
- **Crostini with Lemon Ricotta** - roasted zucchini, edible flowers
- **Prosciutto & Cantaloupe Melon** - bocconcini, basil leaves
- **Smoked Salmon** - cream cheese, capers, dill leaves, lemon wedges, lemon zest
- **Antipasti Platter** - grilled artichokes, asparagus, marinated eggplants, roasted red peppers, pickled wild mushrooms, shaved aged parmesan cheese, extra virgin olive oil
- **Mixed Cheese and Charcuterie Selection** - local artisan cured meats, served with bayshore honey roasted nuts, dried apricots, fig jam, quince pate, grapes, house pickled vegetables, french baguette, crispy lavash
- **Seasonal Sliced Fruits with Local Berries**

ALL DAY BREAKFAST

- Freshly baked mini viennoiseries and mini muffins
- Selection of mini bagels and assorted freshly baked bread
- French Toast - powdered sugar, maple brown sugar walnuts
- Creamy Scrambled Eggs - wild mushrooms and chives
- Huevos Rancheros - black beans, fried tortilla, salsa, queso
- Fingerling Potato Hash - roasted peppers, red onion, chives
- British Style Banger Sausage
- Chicken Apple Sausages
- Maple Smoked Bacon

HOT ENTREES

- **Creamy Lemon Chicken Breast** - capers, lemon italian parsley cream
- **Risotto al Formaggi** - pecorino, parmesan cheese, english peas
- **Spanish Frittata** - caramelized onions, potato, chorizo, eggs
- **Roasted Zucchini and Asparagus** - parmesan cheese and fresh herbs
- **Mac and Cheese** - truffle sauce and toasted citrus panko, powdered truffle
- **Sour Cream & Chive Potato Purée**

ACTION STATION

- **Festive Easter Ham** - cloves and bayshore honey, mustard glaze, pearl onion soubise sauce
- **Carved Salmon Wellington** - puff pastry, nori, mushroom duxelles, dijon mustard & horseradish hollandaise sauce
- **Omelet Station** - your choice of omelet (cage-free whole eggs or egg whites) with ham, sausage, green onion, tomatoes, onions, cheese, mushrooms. Fried eggs upon request

DESSERT

- **Assorted Easter Cupcakes** (vanilla, red velvet & chocolate)
- **Vanilla Cream Puffs, Chocolate Éclairs, Paris-Brest**
- **Mini Tarte Citron**
- **Easter Cookies**
- **Macarons de Paris**
- **Assorted Mini Cheesecakes** (Lychee, Blueberry & New York style)
- **Matcha Strawberry Tiramisu**
- **Buttermilk Panna Cotta** - fruit coulis, fresh berries (GF)
- **London Fog Crémeux** - almond streusel (VG, GF)
- **Chocolate Fountain** (assorted fruits, Rice Krispies, marshmallows, butter cake)
- **Easter Chocolate Egg Brioche Bread Pudding** - pea flower anglaise
- **Warm Mango Sabayon Crêpes**

KIDS

- **Stir-Fry Chicken Rice** - broccoli, carrots, celery and egg.
- **Crispy Chicken Sliders** - pickles and ketchup
- **Tomato and Cheese Pizza**
- **Blueberries and Chocolate Chips Pancakes** - warm maple syrup, fresh whipped cream
- **Kids Cookie Decorating Class**