

Easter Brunch Buffet

Sunday April 12, 2020

10am to 3pm

Adults \$32

Kids 12 & Under \$13



breakfast

chef attended omelet station
traditional eggs benedict
fresh fruit salad | seasonal melons | golden pineapple | strawberries
assorted scones & coffee cakes
stuffed french toast | whipped cream cheese | macerated berries
egg strata | challah bread | spring asparagus | cabot cheddar cheese | roasted tomatoes
belgian waffles with assorted fruit toppings | chantilly cream | maple syrup
applewood smoked bacon
maple sausage links

salads

baby spinach salad | wild maine blueberries | toasted walnuts | feta cheese | raspberry & sherry vinaigrette
broccoli salad | dried cranberries | toasted almonds | cabot cheddar cheese | honey lemon dressing

carving station

maple brown sugar glazed ham
herb crusted leg of lamb roulade | wild mushroom & leek stuffing | lamb demi sauce
citrus roasted salmon filet | creamy dill sauce

sides

colored deviled eggs
spring vegetable medley
whipped golden potatoes
scalloped potatoes | gruyere cheese gratin
assorted rolls | whipped cinnamon maple butter

dessert table

house made desserts | cakes & fruit bars

executive chef ryan mayo

