

Easter Brunch

Salads

Baby Greens

spiced pecans, sliced strawberries, goat cheese
balsamic vinaigrette

Baby Kale

sliced Asian pears, roasted walnuts, raspberry
vinaigrette, crumbled blue cheese

Orzo Pasta Salad

feta, Kalamata olives, red onion, cucumbers,
Mediterranean vinaigrette

Appetizers

Smoked Salmon

sliced heirloom tomatoes, sliced red onions
hothouse cucumbers, capers, dill, whipped cream
cheese and bagel assortment

Seasonal Fruit & Berries

Charcuterie & Artisan Cheese Board

apricot compote, olive tapenade, roasted garlic
confit, warm bread rolls

Shrimp Cocktail On Ice

lemon, seaweed, horseradish, horseradish-chive
cocktail sauce

Mains & Sides

Huevos Rancheros

Soyrizo, spiced black beans, avocado relish
Chipotle Hollandaise

Roasted Salmon

tomato-caper relish, saffron beurre blanc

Vanilla Bean French Toast

salted butter, blueberry compote

Crispy Potatoes

sautéed onions, leeks

Scrambled Eggs

sautéed peppers, green onions and jack cheese
scramble

Roasted Chicken Apple Sausage

Smoked Bacon

Chef Station

Herb Roasted Prime Rib

horseradish crème, au jus

Ginger Glazed Ham

Custom Omelette Station

Desserts

Mini Coffee Cakes

Mini Butter Croissants

Mini Assorted Danishes

Mini Assorted Muffins

Sundae Bar

chocolate and vanilla Ice cream, whipped cream
toasted almonds, cherries, chocolate sauce
caramel sauce

Individual Chia Seed Puddings

house-made toasted coconut granola, fresh berries

