

Easter Brunch

Chef's Carving

Slow Roasted Leg of Lamb

smoked gouda and caramelized onion potato gratin, grilled asparagus, rosemary jus

Brown Sugar Pineapple Glazed Ham

potatoes O'Brien, savory heirloom baby carrots

Savory Bites

Sesame Cone Tuna Poke

wakame, wasabi aioli

Smoked Salmon Mousse

toasted rye crouton, pickled red onion

Deviled Egg with Caviar

local artisan charcuterie cheese board

Raw Bar

Shrimp Cocktail

Oysters on the Half Shell

Chilled Crab Claws

cocktail sauce, lemons, mignonette, tarragon aioli

Build Your Own Lox & Bagels

Whole Smoked Salmon

Cured Sliced Salmon

crisp cucumber, capers, hard boiled eggs, red onion, herbed goat cheese, dill crème fraîche

Custom Scrambles & Omelets

bacon, sausage, ham, chorizo

cheddar cheese, feta cheese, goat cheese

onions, peppers, spinach, mushrooms, tomato

Eggs Benedict

Traditional, Florentine, or Smoked Salmon

benedict with house made Hollandaise sauce

For The Kiddos

Cheesy Eggs

French Toast Sticks

Mac and Cheese

Chicken Tenders

Waffle Fries

Veggie Sticks with Ranch Dip

Farmer's Market

Crisp baby romaine and tender spring greens
Aged Parmesan, baby carrots, beets, radishes,
toasted walnuts, herb croutons

Red wine vinaigrette and creamy Caesar dressing

Nicoise Salad

seared tuna with hard boiled eggs, boiled potatoes, green beans, olives, tomatoes, and lemon dijon dressing

Grilled Vegetable Platter

portabella, asparagus, fennel, zucchini, yellow squash, and bell pepper

Classic Red Potato Salad

Seasonal Fruit Display

Assorted Breakfast Pastries

croissants, danishes, brioches, muffins

Delectable Desserts

Carrot Cake

Lime Chiffon

Strawberry Cheesecake

Malted Chocolate Tart

Cream Puffs

Passion Mango Macaron

Easter Sugar Cookies

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee, and Specialty Teas

Apple Juice, White and Chocolate Milk

Bunny Mary Station

\$20 Add On

Selection of House Infused Vodka along with Other Spirits. Horseradish, Spicy, Garden Vegetable

Selection of Tomato Juices

Traditional, Horseradish, Smoked Chipotle, Dijon Herb

Selection of Eagle Park x Kohler Beers for Chasers