

Easter Brunch

Cold Displays

Seafood Station

Featuring oysters on the half shell, snow crab claws, and shrimp cocktail accompanied by cocktail sauce, mignonette and dijonaise

Bagels & Lox

Whole cold smoked salmon with hardboiled egg, red onion, dill, chives, capers, assorted whipped cream cheeses, assorted bagels

Toast & Pastry Station

Assorted house made breads, pastries and warm cinnamon buns. Accompanied by assorted whipped butters

Charcuterie Display

Assorted cured meats and local cheeses with olives, grilled, pickled, and raw vegetables

Yogurt and Granola

Fresh honey and fresh berries (vanilla, Greek, and berry yogurts)

Fresh Fruit Display

Chicken Waldorf Canapes

Cold spring penne pasta salad with peas, mint, ham, cheddar cheese and lemon aioli

Grilled Shredded

Brussels Spouts Caesar Salad

Shaved parmesan cheese, croutons and classic Caesar dressing

Arugula & Spinach Salad

Strawberries, feta cheese, pecans, balsamic vinaigrette

Classic Hummus with Vegetables & Lavosh

Smoked Salmon Deviled Eggs

Fresh Juice & Smoothie Station



Hot Buffet

Eggs Benedict with Hollandaise

Seared Salmon with Lemon Vinaigrette

Mac n' Cheese with Grilled Chicken

Bacon & Sausage Links

Crispy Herb & Parmesan Potatoes

Sweet Potato Hash with Jones Bacon

Chef Manned Stations

Pancake Station

Carrot Cake Pancakes

Silver Dollar Pancakes

cream cheese spread, local maple syrup

Egg & Omelet Station

Carved Glazed Ham & Prime Rib

Dessert Display

Eggcellent Exotic Cake

Lime Chiffon

Strawberry Cheesecake

Malted Chocolate Tart

Cream Puffs

Cassis Elderflower Macaron

Easter Sugar Cookies

Bloody 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

\$95++ Adult | \$35++ Child

Mimosa Included

Menu subject to change due to availability.