



## EASTER BRUNCH BUFFET

Sunday, April 9, 2023 | 10 a.m. – 3 p.m.

### BREAKFAST FAVORITES

Avocado Toast on Gluten-Free Toast  
Maplewood Smoked Bacon  
Chicken Sausage  
Roasted Potatoes  
Chia Pudding  
Greek Yogurt Parfait  
Fresh-squeezed Juice Bar

### ASSORTED PASTRIES

Chocolate Croissants  
Almond Croissants  
Apricot and Cherry Yogurt Danishes  
Mini Croissants  
Blueberry Muffins  
Chocolate Muffins

### FARMER'S MARKET

Diced Seasonal Fruit & Fresh Berries  
Charcuterie & Cheese display  
  
Roasted Vegetable Green Salad  
*with Citrus Dressing*  
  
Seasonal Asparagus and Pea Salad  
*with Tarragon Vinaigrette*  
  
Caprese Salad  
*with Balsamic Dressing*

### SEAFOOD – SUSHI - CAVIAR

Shrimp Cocktail  
Tuna Tartare  
Rock Fish Ceviche  
Smoked Salmon  
Salmon and Cucumber Roll  
Spicy Tuna Roll  
Cucumber Roll  
Domestic Pacific Caviar  
Blinis

### OMELETS & EGGS BENEDICT STATION

Mushrooms  
Manchego Cheese  
Spanish Chorizo  
Spinach  
Onions  
Peppers  
Tomato Puree  
Crab  
Smoked Salmon  
Canadian Bacon  
Hollandaise Sauce  
English Muffins

### CARVING STATION

Pacific Sea Bass  
*with Passion Fruit Beurre Blanc*  
  
Herb Roasted Leg of Lamb  
*with Mustard Sauce and Mint Jelly*  
  
*Served with Mashed Potatoes and Broccolini*

### PASTA STATION

Penne al Pesto  
Cavatelli al Funghi Porcini

### DESSERT

Mini Molten Chocolate Cakes  
Chocolate Mousse Duo  
Chocolate Dipped Strawberries  
Bunny Chocolate Cookies  
Lemon Blueberry Tart  
Vanilla Flan  
Carrot Cake  
Assorted Macarons  
Dulce de Leche Palmiers  
Cinnamon Beignets  
Kouign Amann  
Madeleines

\$154 per adult | \$84 per child ages 5-12 | \$44 per child ages 2-5