

Easter Brunch

Menu

At your Table enjoy
Our Basket of House Made Scones & Maple, yogurt, granola muffins
served with Honey Butter
Coffee, Tea, Fresh Fruit Juice and Lemon Water

Appetizer Table

Grilled Asparagus Platter finished with Balsamic glaze & feta cheese
Deville Easter Eggs
Spring Salad with Lemon Basil Vinaigrette
Chacuterie Tea Cups



Main Entrees

Carvery of Slow Braised Beef Brisket served with Pan
Gravy & rosemary roasted mini potatoes
Lemon Pepper & Spinach Stuffed Filet of Sole
Honey & Balsamic Glazed Chicken
served with Wild Rice
Ham, Asparagus, & Swiss Individual Fritata
Honey Glazed Carrots & Green Beans

Specialty Stations

Belgium Waffle Station with Mixed Berry Compote, Maple
Syrup & whipped cream

Dessert Crepe Station with
choice of fruit filling topped with vanilla whipped cream

Just for the Kids

Scrambled Eggs,
Chicken Tenders with Plum Sauce, and Black Forest Ham
Tater Tots
and Easter Cupcakes

