

Easter's Brunch

Complimentary Champagne toast upon entrance

Breakfast Items

*A Selection of Bagels, Muffins, Croissants, Danish with Butter and Preserve
French, Italian & Rye Breads
Scrambled eggs, Crisp Bacon, Breakfast Sausage, and Breakfast potato
Eggs Benedict
Fresh fruit salad
Cheese Crapes with fruit sauce*

Chilled Items

*Display of Imported and Domestic Cheese with gourmet crackers and French Baguette
Pasta Salad with black olives, red & green peppers
Cole Slaw
Vine Tomato with fresh mozzarella slices drizzled with fresh basil dressing
Spring Salad with grape tomatoes & raspberry vinaigrette dressing
Orzo Salad*

Hot Items

*White borsch with hard boiled egg & ham
Filet of Salmon w/lobster shrimp sauce
Seafood Paella
Beef Stroganoff
Duck with Orange Sauce
Chicken Breast with wild mushroom champagne chicken
Stuffed Cabbage
Mashed potato
Seasonal Vegetable
Penne Pasta with Marinara sauce, Farfelle with sun dried tomato sauce*

Seafood Display

*Chilled Shrimp served with cocktail sauce
Oysters on the half shell
Smoked Salmon & Sturgeon Display*

Stations

*Country Glazed Ham
Herb Crusted Strip Loin
Made to Order Omelets (only the morning seating)*

Dessert Station

*Cakes and Torts, Chocolate Covered strawberries
Fresh Baked European Mini Pastries, Variety of Fresh baked Cheesecakes
Crème Brule, Thin Pears and Almond Tarts*

\$30.00 per Adult, \$16.95 per Children (3 to 11 years old)