

EASTER BRUNCH BUFFET

MAIN BUFFET

EUROPEAN DANISH

ASSORTED MUFFINS

BAGELS

cream cheese

COFFEE CAKE

GREEK YOGURT PARFAITS

granola

FRUIT SALAD

MIXED GREEN SALAD

balsamic dressing

SCRAMBLED EGGS

roasted asparagus, shaved parmesan

BROCCOLI + CHEDDAR FRITTATA

butter milk ranch

ROASTED YUKON POTATOES

fresh herbs, extra virgin olive oil

BRIOCHE FRENCH TOAST

fresh berries, vermont maple, whipped cream

BELGIAN WAFFLES

banana caramel sauce, toasted almond, whipped cream

APPLEWOOD BACON

CAVATAPPI PASTA

roasted artichokes, heirloom tomato,
baby spinach, lemon prosecco butter

ROASTED CHICKEN

madeira sauce, roasted crimini mushroom

SHRIMP COCKTAIL

cocktail sauce, lemon

PRIME RIB CARVING STATION

au jus, horseradish cream

COUNTRY HAM CARVING STATION

roasted peach chutney, grain mustard

DESSERTS

FRESHLY BAKED COOKIES

GOURMET LAYER BARS

CHOCOLATE-COVERED STRAWBERRIES

MINI PASTRIES

MINI TRIFLES