

**EASTER BRUNCH**

**9:30 AM - 1:30 PM**

**\$29.95 ADULTS / \$11.95 CHILDREN UNDER 12**

**FRESH BREADS, MUFFINS, PASTRIES AND ROLLS**

**INTERNATIONAL CHEESE PLATTER**

**SMOKED SALMON AND LEMON DILL POACHED SALMON  
WITH FRESH CAPERS, RED ONION AND HERBED CRUÛTE FABRICHE**

**EGG STATION**

**FRESH FARM EGGS COOKED TO YOUR LIKING WITH YOUR CHOICE OF MUSHROOMS, ONIONS, PEPPERS, SPINACH, TOMATO, HAM, BACON, AND CHEDDAR CHEESE**

**SOUPS**

**CORN AND ANDOUILLE SAUSAGE CHOWDER**

**TURKEY AND VEGETABLE WITH RICE**

**SALADS**

**HEARTS OF ROMAINE WITH GARLIC CROUTONS AND SHAVED PARMESAN CHEESE**

**BBQ FIELD GREENS WITH ASSORTED GARDEN VEGETABLES**

**GRILLED PORTOBELLO MUSHROOMS W/ SPINACH, FETA CHEESE, ARTICHOKE HEARTS & CARROTS**

**ROTINI PASTA SALAD**

**FRESH FRUIT SALAD**

**CHEF'S BUFFET**

**EGGS BENEDICT**

**WAFFLE STATION WITH SYRUP AND FRUIT COMPOTE**

**SMOKED BACON, HAM, AND SWEET BREAKFAST SAUSAGE**

**COUNTRY STYLE HOME FRIES**

**CHICKEN MARSALA WITH MUSHROOMS**

**LIGHTLY BREADED BAKED HADDOCK WITH CITRUS BEURRE BLANC**

**PENNE PRIMAVERA**

**COUNTRY STYLE MIXED RICE**

**MEDLEY OF HERBED SEASONED VEGETABLES**

**CARVING STATION**

**PRIME RIB WITH HORSE RADISH SOUR CREAM**

**HONEY BAKED HAM**

**DESSERT**

**ASSORTED PIES, CAKES, AND COOKIES**

**PRESENTED BY EXECUTIVE CHEF MARTIN T. MACE**

**AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE**