



Easter Holiday Brunch

Seafood Display

*Poached Shrimp, Rock Crab Claws, Clams, Oysters, Mussels
Champagne Mignonette, Remoulade, Cocktail Sauce, Creamy Horseradish
Fresh Lemon Wedges, Toast Points*

*Blood Orange Cured Salmon
Charred Jalapeño-Lime Crème Fraîche
&
House Smoked Trout
Pickled Red Onions, Toasted Baguette, Horseradish Cream*

Seafood Salad

*Panzanella Style Grilled Calamari, Tomatoes, Cucumbers, Onions
Lemon Herb Vinaigrette*

*Smoked Scallop, Charred Corn, Pickled Red Onions, Avocado, Roasted Peppers, Cilantro
Lime Aioli*

*Poached Shrimp, Rice Noodles, Cucumber, Pickled Radishes, Apples, Thai Chilies, Mint
Tarragon Cider Vinaigrette*

Salad Bar

Spring Greens

Boston Bibb & Romaine Mix

*Cherry Tomatoes, Cucumbers, Julienne Carrots, Edamame, Farro, Spicy Pepitas,
Cheddar Cheese, Rosemary Crusted Croutons*

Dressings

*Avocado Lime Ranch
Lemon Maple Vinaigrette
Strawberry Basil Vinaigrette*

Combination Salads

*Cavatappi Pasta, Asparagus, Green Peppers, Avocado, Green Tomatoes
Green Goddess Vinaigrette*

*Roasted Sweet Potatoes, Edamame, Roasted Peppers, Wild Rice, Arugula
Lemon Maple Vinaigrette*

*Tomato, Cucumber, Grilled Red Onion, Avocado
Lime Basil Vinaigrette*

*Beet Noodles, Carrots, Toasted Pistachios, Orange Segments
Mint Balsamic Vinaigrette*

Tapas

Colorful Deviled Eggs

Goat Cheese & Beef Steak Tomato Tart

Harissa Roasted Baby Carrots, Pomegranate Gastrique

Appetizer Platters

Pastrami Crusted Duck Breast, Crisp Cabbage Slaw, Mustard Aioli, Rye Crostini

Bourbon Mustard Glazed Pork Loin, Onion Jam, Crispy Leeks, Braised Mustard Seeds

Cashew Honey Soy Glazed Salmon, Pickled Scallions & Carrots, Wasabi Crème Fraîche

Cheese & Charcuterie Selection

*Pepper Crusted Salami, Spicy Capicola, Soppressata,
Beer Mustard Gouda, Manchego, Appenzeller Cheese*

Fresh Fruit Display

Honey Vanilla Yogurt

Blood Orange Coulis

Smoothies

Papaya Mango

Chocolate Peanut Butter & Banana

Soup Station

*Curried Carrot Bisque
With Tarragon Crema*

*Roman Easter Lamb Soup
With Egg, Parmigiano Reggiano*

Carving Station

*Roasted Porchetta
With Apricot Mostarda*

*Pepper & Herb Crusted Sirloin
With Creamy Horseradish Sauce, Au Poivre*

Entrees

*Misoyaki Glazed Salmon
Ginger Fried Rice, Baby Bok Choy, Grilled Spring Onions*

*Beef Bourguignon
Buttered Egg Noodles, Heirloom Carrots, Red Pearl Onions, Wild Mushrooms*

*Shrimp & Scallops
Black Mussels, Saffron Rice, Sweet Peas, Chorizo Butter Sauce*

*Pan Seared Duck Breast
Duck Confit, Smoked Sausage & White Bean Cassoulet*

*Haricot Vert & Roasted Artichokes
Cherry Tomatoes, Pearl Onion Medley, Basil Butter Sauce*

*Tri-Colored Cheese Tortellini
Wild Mushrooms, Spinach, Creamy Tomato Sauce, Goat Cheese*

Truffle Mascarpone Mashed Potatoes

Hot Breakfast Selection

*Chef's Omelet Station
Bacon, Ham, Onions, Spinach, Tomatoes,
Cheddar Cheese, Egg Whites, Whole Eggs*

*Poached Eggs Benedict
Beef Brisket, Pomme Frites
Béarnaise Sauce*

*Cinnamon French Toast Sticks
Whipped Cream & Wild Berry Compote*

*Applewood Smoked Bacon &
Pork Breakfast Sausage*

Roasted Potatoes, Peppers, Caramelized Onions

Children's Menu

Individual Ambrosia Salads

Chicken Fingers & Fries

Individual Crudités served with Hummus

Baked Macaroni & Cheese

Fresh Fruit Salad

*Beef Quesadilla
Served with Sour Cream & Salsa*

Creamy Tomato Soup

Dessert

Grilled Cheese

*Mini Vanilla Cupcake with Vanilla Frosting
Mini Chocolate Chip Cookies*

Desserts

*Hershey's® Chocolate Cream Pie
Mini Coconut Crème Pies
Chocolate Joyful Almond Torte
White Chocolate Citrus Opera Torte
Key Lime Meringue Tartlets
Hershey's® Chocolate Candy Cheesecake
Coconut Walnut Chip Derby Pie
Lemon Raspberry Poppy Seed Cake
Mini Brandied Cherry Crumb Pies
Carrot Cream Cheese Trifle
Banana Foster's Cheesecake
Blueberry Crumb Almond Crème Tart
Peanut Butter n' S'more Tartlets
Gluten Free Vanilla Bean Tapioca Pudding
Gluten Free Dark Chocolate Decadence
(No Sugar Added) Tropical Mousse Cups*

Parties of 8 or more must me on one check.

Adults \$58.00 per person (plus tax and gratuity)

Youth \$28.00 per child, ages 9-12 years old

Children \$20.50 per child, ages 3-8 years old

Brunch will be served in The Circular & Garden Terrace Ballroom

Dress Code is resort casual including stylish jeans & optional sport coats for men.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness.*

To our guests with food allergies or sensitivities: The Circular cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please let your server know if you have any food allergies or sensitivities.