

# Easter Brunch 2024

## Seafood Station

### **Poached Shrimp, Oysters, Clams, Crab Claws**

Mignonette, Cocktail Sauce, Remoulade, Lemons, Creamy Horseradish

### **Smoked Salmon Platter**

With Accompaniments. Bagel Chips, Cream Cheese

### **Seafood Combination Salads (platter, bowl or individual)**

BBQ Spiced Shrimp, Avocado Chimichurri

or

Spicy Coconut Curry Green Lip Mussel Salad

Green Mango, Pickled Carrot Slaw

or

Togarashi Spiced Ahi Tuna Crudo, Black Radish, Wakame

Cashew, Scallion, Sesame-Ginger Vinaigrette

## Salad Station

### **Mixed Greens**

Field Greens. Baby Spinach, and Kale Mix

Cherry Tomatoes, Cucumbers, Carrots, Eggs, Broccoli

Marinated Chickpeas, Feta Cheese, Parmesan

### **Dressing**

Green Goddess, Ranch, or Chocolate Balsamic

## Composed Platters

### **Traditional Easter Deviled Eggs**

### **Grilled Vegetable Display**

Zucchini, Squash, Eggplant, Sweet Peppers

Roasted Tomato, Basil, Aged Balsamic

**Roasted Roma Tomatoes, Basil Pesto, Toasted Pine Nuts**

## Composed Salads

### **Broccoli Crunch Salad**

Green Cabbage, Carrot, Sweet Onion, Sunflower Seeds

Dried Cherries, Sherry Vinaigrette

### **Farro, Sweet Pea, and Heirloom Carrot Salad**

Creamy Fine Herb Dressing

### **Red Bliss Potato Salad**

Chopped Egg, Celery, Diced Red Pepper

## **Appetizer**

### **Grilled Asparagus**

Cured Egg Yolk, Brown Butter Crumb, Preserved Lemon

### **Citrus Brined Turkey**

Sweet Pea Mint Chutney

### **Lemon-Dill Poached Salmon**

Crispy Capers, Olives, Tzatziki

## **Artisan Cheese & Accompaniments**

Smoked Cheddar

Almond Crusted Chevre

Brie

Garlic and Herb BellaVitano

### **Charcuterie Display**

Peppered Salami

Lebanon Sweet Bologna

Berkshire Lomo

### **Accompaniments**

Mixed Olives, Pickled Vegetables, Fruit Compote, Dried Fruits

Flatbread Crackers, Crostini, Pita Chips, Hummus, Feta Salad

## **Hot Food Selections**

### **Soup**

Manhattan Clam Chowder

### **Sliced Bread and Rolls**

Butter, Chocolate Butter

### **Seared Salmon**

Multigrain Pilaf, Fava Beans, Haricot Verts, Toasted Almonds, Romesco

### **Oven Roasted Chicken**

Potato Dumplings, Braised Carrots, Black Pepper Gravy

### **Braised Lamb Shoulder**

Gorgonzola Polenta, Tomato Ragu, Crispy Artichokes, Pickled Radish

### **Starch and Grain**

Buttermilk and Chive Whipped Potatoes

### **Rigatoni with Spring Mushrooms**

English Peas, Ramp Pesto

**Harissa Roasted Cauliflower and Romanesco**

Pistachio Mint Chutney

**Broccoli, Roasted Red Pepper, and Chevre Quiche**

**Chef Attendant Stations**

**Prime Rib**

Horseradish Cream, Bordelaise Sauce

**Honey Glazed Ham**

Bourbon-Apple Glaze

**Omelet Station**

Eggs, Eggs Whites, Whole Eggs, Breakfast Sausage, Ham, Bacon, Tomatoes  
Spinach, Onions, Sweet Peppers, Mushrooms, Cheddar Cheese

**Breakfast Items**

Poached Eggs Benedict, Smoked Brisket, Charred Green Onion Hollandaise

Mascarpone Cheese Blitz, Raspberry Coulis

Applewood Smoked Bacon & Breakfast Sausage

Roasted Breakfast Potatoes, Caramelized Shallot, Fine Herbs

**Children's Buffet**

**Penne Pasta**

**Meatballs in Tomato Sauce**

**Chicken Fingers**

BBQ Sauce, Honey Mustard, Ranch, Ketchup

**Carrots Sticks and Broccoli**

## **Desserts**

### **Mixed Fruit**

Honey Yogurt

**Warm Berry Crisp**

**Sticky Buns**

**Chocolate Croissants**

**Peanut Butter Pie**

**Chocolate Cream Pie**

**Caramelized Banana Pudding Trifle**

**Praline Crunch Tart**

**Strawberry Shortcake Gateau**

**Toasted Coconut Cake**

**Carrot Cake Whoopie Pies**

**Marshmallow Cheesecake**

**Vanilla Mousse Cup (SF)**

**Fresh Berry Pavlova (GF)**

**Chocolate Raspberry Flourless Torte (GF)**

**Assorted Macarons (GF)**

**Milk Chocolate Pot de Creme (GF)**