



Easter Holiday Brunch

Seafood Display

*Poached Shrimp, Snow Crab Claws, New Zealand Mussels, Little Neck Clams, Oysters
Cocktail Sauce, Remoulade, Lime-Pomegranate Mignonette, Lemon Wedges*

Norwegian Smoked Salmon

&

House Cured Citrus Salmon

Traditional Garnishes, Cream Cheese, Toast Points

Seafood Salads

Smoked Bay Scallops, Savoy Cabbage, Green Lentils, Fresh Herbs

*Grilled Calamari, Caramelized Pearl Onions, Roasted Tomatoes, Avocado
Sherry Herb Vinaigrette*

*Jumbo Lump Crab, Grilled Asparagus, Shaved Radishes
Lemon-Pepper Vinaigrette*

Salad Bar

Frisée and Baby Kale

Boston Bib and Romaine Mix

Seasonal Mixed Greens

Assorted Vegetable, Pickled Vegetables, Cheese's and Croutons

Dressings

*Spring Onion Vinaigrette
Buttermilk Ranch*

*Green Goddess Dressing
Sundried Tomato-Basil Vinaigrette*

Artisan Local and Domestic Cheese

*Thyme-Orange Crusted Goat Cheese, Camembert Brie, Mustard Gouda, Aged Cheddar
Rhubarb Jam and Brown Mustard, Assorted Nuts, Dried Fruits*

Cured Meats

*Pepper Crusted Salami, Pepperoni, Rosemary Ham, Spanish Cured Chorizo, Mortadella
with Pistachios*

Combination Salads

*Roasted Potatoes, Caramelized Fennel,
Pancetta, Frisée
Sundried Tomato Vinaigrette*

*Asparagus Salad, Roasted Wild
Mushrooms, Egg, Shaved Parmesan
Spring Onion Dressing*

*Orecchiette Pasta, Spring Peas, Red
Onions, Cherry Tomatoes
Goat Cheese Dressing*

*Faro, Grilled Red Onions, Pine Nuts,
Manchego, Mustard Greens*

Appetizer Platters

*Duck Galantine with Cherries & Pistachio
Pickled Ramps, Spring Pea, Parsnip Chips,
Frisée Salad*

*Grilled Tuna
Crispy Fingerling and Haricot Vert Salad*

*Chicken Roulade with Ham and Sharp
Cheddar
Red Pepper-Olive Tapenade*

*Individual Quiche, Asparagus Tips, Diced
Spring Potato, Gruyere Cheese
Red Pepper Coulis*

Tapa Selections

Prosciutto Wrapped Artichoke, Shaved Pecorino Cheese, Basil

*Hummus with Shaved Pickled Red Beets, Feta
Grilled Pita*

Spring Pea & Ham Deviled Eggs

*Sliced Fruit Displays
Honey Yogurt and Berry Yogurt*

Smoothies

*Strawberry- Rhubarb
Orange- Banana*

Chef's Carving Station

*Pepper-Thyme Crusted Top Sirloin
Horseradish Cream Sauce and Green Peppercorn-Shallot Demi Sauce
Boursin Whipped Potatoes*

*Honey Glazed Ham
Bourbon-Apple Demi Sauce*

Soup

Cream of Asparagus and Potato Soup

Manhattan Clam Chowder

Entrée Selections

*Grilled Lamb Shoulder
Minted Pea, Pearl Onion, Potato Gnocchi
Whole Grain Mustard Demi*

*Braised Veal, Asparagus, Roasted
Mushrooms, Pearl Onions, Carrots
Rosemary Rye Spätzle and Mustard
Greens*

*Wild Mushroom & Spinach Pork Roulade
Roasted Carrots and Cipollini Onions
Dijon Marsala Sauce*

*Grilled Salmon
Wild Rice Pilaf, Grilled Leeks
Rhubarb and Tomato Chutney*

*Herb Marinated Shrimp and Scallops
Bulgur Wheat, Wheat Berry, Crispy
Artichokes
Spring Onion Beurre Blanc*

*Roasted Red Bliss, Yukon, Carrots, Leeks,
Rosemary Sour Cream*

*Campanelle Pasta
Wild Mushrooms, Peas, Fiddleheads
Ferns, Tomato
Goat Cheese -Tarragon White Wine Cream
Sauce*

*Roasted Cauliflower, Golden Raisins,
Capers, Chili, Bread Crumbs*

Chef's Omelet Station

*Bacon, Spinach, Peppers, Onions, Mushrooms, Ham, Spinach, Swiss & Cheddar Cheeses
Poached Eggs, Smoked Salmon, Wilted Spinach, Caramelized Red Onions, Dill Hollandaise*

Mascarpone Cheese Blitz

Raspberry Coulis

Applewood Smoked Bacon & Pork Sausage

Roasted Breakfast Potatoes, Caramelized Shallot, Fine Herbs

Children's Buffet

Hot Entrée Selection

Teriyaki Beef and Broccoli

Mashed Potatoes

Cheese Ravioli, Marinara Sauce

Chicken and Cheese Quesadilla, Salsa

Cold Food Selection

Wagon Wheel Pasta Salad

*Ham, Cheddar Cheese, Peas, Ranch
dressing*

Individual Vegetable Cups

*Carrots, Celery, Broccoli, Tomatoes,
Hummus Dip*

Pinwheel Turkey Cheddar Avocado Wrap

Individual Ambrosia Fruit Parfaits

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

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness, especially if you have certain medical conditions*

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.

Parties of 8 and more must be one check

Adults \$56.00 per person (plus tax and gratuity)

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

Children \$19.00 per child, ages 3-8 years old

Reservations strongly recommended, please call 717-534-8800

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

Menu subject to change