



## *Easter Holiday Brunch*

### **Seafood Display**

*Poached Jumbo Shrimp, Rock Crab Claws, Littleneck Clams, Atlantic Oysters, New Zealand Mussels  
Pomegranate Champagne Mignonette, Cajun Remoulade, Cocktail Sauce, Basil Cucumber Crème Fraiche,  
Fresh Lemon Wedges, Toast Points*

*Smoked Norwegian Salmon  
&  
Herbed Beet Root & Gin Salmon Gravlax  
Traditional Garnishes*

### **Seafood Salad**

*Spicy Shrimp Salad with Broccoli, Red Cabbage, Carrots, Scallions  
Sriracha Aioli*

*Greek Style Crab Salad with Cucumbers, Cherry Tomatoes, Red Onions, Olives  
Lemon Dill Greek Yogurt Dressing*

*Tuna Poke Rice, Cucumbers, Carrots, Jalapeños, Avocados, Peppers, Sesame Seeds,  
Sweet Orange Ginger Vinaigrette*

*Smoked Scallops, Charred Corn, Avocados, Tomatoes, Cilantro, Peppers  
Barbeque Ranch*

### **Salad Bar**

*Spring Mixed Greens*

*Baby Kale, Spinach, Frisée*

*Assorted Fresh & Pickled Vegetable Toppings, Cheese & Croutons*

### **Dressings**

*Honey Mustard*

*Champagne Vinaigrette*

*Lemon Ginger Poppy Seed Vinaigrette*

*Creamy Herbed Ranch*

### **Combination Salads**

*Gemelli Pasta Salad with Asparagus, Prosciutto, Cherry Tomatoes, Roasted Fennel  
Creamy Lemon Vinaigrette*

*Red Bliss Potato Salad with Peas, Roasted Red Peppers, Caramelized Onions, Broccoli  
Sweet Mustard Vinaigrette*

*Herb Roasted Artichokes, Olives, Red Onions, Peppers, Spinach, Shaved Pecorino  
Herbed Red Wine Vinaigrette*

*Red Quinoa, Bulger, Wild Rice Medley  
Black Beans, Tomatoes, Red Onions, Peppers, Jalapeños, Corn  
Spicy Cilantro Lime Vinaigrette*

### **Tapas**

*Honey Garlic Roasted Baby Carrots*

*Bacon & Scallion Deviled Eggs*

*Roasted Red Pepper Hummus with Zartar Spiced Pita & Lavash Chips*

*Confit Duck, Arugula, Chick Peas, Pecorino, Peppers, Balsamic Reduction*

### **Appetizer Platters**

*Sesame Seed Crusted Tuna with Cilantro Crema, Soy Honey Reduction, Crispy Wontons*

*Seared Duck Breast with a Caramelized Onion Balsamic Rub, Pickled Red Cabbage, Mâche Salad*

*Prosciutto Wrapped Pork Roulade with Sautéed Swiss Chard & Arugula, Golden Raisins, Pomegranate Gastrique*

*Quiche with Fontina, Gruyere, Smoked Cheddar, Spicy Tomato Jam, Mâche & Sorrel Salad*

### **Fresh Fruit Display**

*Honey Yogurt & Berry Yogurt*

### **Cured Meats & Cheese Selection**

*Bellavitano Gold, Humboldt Fog, Midnight Moon, Beer Mustard Gouda  
Grilled Vegetable Terrine, Olives, Pesto Goat Cheese, Honey Balsamic Gastrique  
Copa, Soppressata, Rosemary Ham, Served with Dried Fruit Chutney & Nuts*

### **Smoothies**

*Mango & Raspberry*

*Chocolate Peanut Butter & Banana*

**Soup Station**

*Creamy Five Onion Soup*

*Manhattan Clam Chowder*

**Carving Station**

*Rosemary & Pepper Crusted Roasted Sirloin  
Horseradish Cream, Bordelaise Sauce*

*Dijon Mustard & Herb Rubbed  
Slow Roasted Leg of Lamb  
Roasted Garlic Sauce & Mint Jelly*

**Entrees**

*Groff's Smoked Porkloin  
Charred Onions, Red Bliss Potatoes, Wilted Chard,  
Whole Grain Mustard Demi Sauce*

*Sautéed Shrimp, Scallops & Braised Mussels  
Sundried Tomato Polenta, Olives, Capers,  
Creamy Basil Garlic Butter Sauce*

*Citrus Poached Salmon  
Melted Leeks, Fava Beans,  
Brown Rice & Wild Rice Pilaf, Saffron Beurre Blanc*

*Rigatoni Pasta, Caramelized Cauliflower, Broccoli Rabe,  
Roasted Tomatoes, Marsala Sauce*

*Chicken Blanquette  
Asparagus, Peas, Carrots,  
Parsnips, New Potatoes*

*Cauliflower with Fresh Parsley, Lemon Zest,  
Brown Butter*

*Boursin Whipped Potatoes*

**Hot Breakfast Selection**

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

*Cinnamon French Toast  
Whipped Cream & Wild Berry Compote*

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

*Applewood Smoked Bacon &  
Pork Breakfast Sausage*

*Roasted Potatoes, Peppers, Caramelized Onions*

**Children's Menu**

**Cold**

*Peanut Butter & Grape Jelly  
Whole Wheat Wraps*

*Individual Fruit Parfaits  
Angel Food Cake, Strawberries, Blueberries,  
Mandarin Oranges, Strawberry Greek Yogurt*

*Mini Iceberg Salads  
Cherry Tomatoes, Carrots, Ranch Dressing*

*Macaroni Salad  
Broccoli, Cauliflower, Bacon, Cheddar Cheese,  
Honey Mustard Dressing*

**Hot**

*Cheese Raviolis  
Meatballs and Marinara Sauce*

*Chicken Fingers & Fries*

*Fried Coconut Shrimp  
Sweet & Sour Sauce*

*Steamed Broccoli*

**Dessert**

*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  
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  
(Sugar Free) Tropical Mousse Cups

*Parties of 8 or more must be on one check.*

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

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

**Children \$19.00 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.*