



*Easter Brunch
Sunday April 20, 2025*

Seafood Bar

*Poached Shrimp, Oysters, Clams, Crab Claws
Cocktail Sauce, Remoulade, Mignonette, Horseradish
Lemon Wedges*

Seafood Salads

*Creamy Southwest Shrimp Salad
Black Beans, Corn, Red Pepper, Cilantro*

*Sesame Seared Tuna
Pineapple, Relish, Yuzu Aioli*

*Bay Scallop Ceviche
Aji Amarillo, Plantain Crumble*

Salad Bar

*Field Greens, Baby Spinach and Kale Mix
Cherry Tomatoes, Cucumbers, Carrots, Eggs, Broccoli, Marinated Chick Peas, Feta Cheese, Parmesan*

Dressings

*Carrot-Ginger Vinaigrette
Balsamic Vinaigrette
Ranch Dressing*

Composed Platters & Salads

*Smoked Salmon Platter with Accompaniments
Bagel chips, Cream Cheese*

*Bulgur Wheat Tabbouleh
Cherry Tomatoes, Cucumber, Parsley, Lemon*

*Broccoli Crunch Salad
Carrots, Feta, Almonds, Dried Cherries, Tahini Dressing*

*Tandoori Marinated Chicken
Frisee, Lime Aioli*

*Roasted Carrots
Lemon Yogurt Sauce, Chives*

Pickled Deviled Eggs

Artisan Cheese & Charcuterie Selection

Jarlsberg
Herb Crusted Cherve
Brie
Garlic & Herb BellaVitano

Soppressata
Lebanon Sweet Bologna
Lomo
Mortadella

Mixed Olives, Pickled Vegetables, Fruit Compote, Dried Fruits
Hummus, Crumbled Feta, Whipped Ricotta with Honey & Pistachios
Flatbread Crackers, Crostini, Pita Chips

Appetizer Platters

Prosciutto Wrapped Salmon and Halibut Roulade with Grilled Asparagus, Kumquat-Lemons Chutney
Jerk Pork Loin, Caramelized Mangos, Cilantro Verde Sauce
Apricot Glazed Duck Roulade, Sweet and Sour Glazed Pearl Onions
Bacon Wrapped Chicken Roulade with caramelized Date and Onion Jam
Roasted Tomato, House Smoked Mozzarella with Fig Balsamic Reduction

Made to Order Omelets

Toppings to Include:

Bacon, Ham, Sausage, Tomatoes, Onion, Sweet Peppers, Mushrooms, Spinach & Cheddar Cheese

Soups

Minestrone

Leeks, Peas, Zucchini, Onions, Green Beans
Sliced Bread and Butter Rolls
Whipped Butter Balls and Chocolate Butter

Carving Stations

Prime Rib

Horseradish Cream, Bordelaise Sauce

Honey Glazed Ham

Bourbon-Apple Glaze

From the Buffet

Pan Seared Salmon

English Pea, Farro, Romanesco, Carrot Beurre Blanc

Whole Roasted Chicken

Glazed Carrots, Pickled Red Onions, Chimichurri

Braised Lamb Shoulder

Roasted Sweet Potato, Charred Broccolini, Green Peppercorn Brandy

Yukon Whipped Potatoes

Rigatoni Pasta

Roasted Mushrooms, Pearl Onions, Artichokes, Creamy Tomato Sauce

Pecto Roasted Spring Vegetable Medley

Breakfast Items

Savory Baked French Toast Bread Pudding with Raisins
Mascarpone Cheese Blitz with Raspberry Coulis
Applewood Smoked Bacon & Breakfast Sausage
Roasted Breakfast Potatoes with Caramelized Shallot, Fine Herbs

Desserts

Chocolate Bread Pudding
Sticky Buns
Chocolate Croissants
Peanut Butter Pie
Chocolate Cream Pie
Carrot Cake Verrines
LEmon Meringue Tartlets
Strawberry and Cream Parfaits (GF)

Confetti Roulade
Raspberry Chocolate Tarts
Double Chocolate Cupcakes
Chocolate Covered Strawberries (GF)
Chocolate Decadence (GF)
Easter Egg Sugar Cookies
Assorted Macarons (GF)
Orange Creamsicle Verrine (GF)

Children's Buffet

Baked Mac & Cheese
Mini Corn Dogs
Chicken Fingers
Carrot Sticks and Broccoli

**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 & 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 \$76.00 per person (plus tax and gratuity)

Children \$36.00 per child, ages 9-12 years old

Children \$26.00 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