



# Easter Sunday

## Champagne Brunch

Your choice of a Glass of Champagne or a Mimosa

### Starters

Assortment of Domestic and International Cheeses  
Crudité Platter of Seasonal Vegetables with Blue Cheese Dip

### Chilled Seafood

Baby Shrimp Ceviche Salad  
Marinated PEI Mussels

### Eggs and Such

Fluffy Scrambled Eggs  
Breakfast Link Sausage  
Crisp Belgium Waffles with Strawberries and Cream

Cheese Blintzes with Warm Orange and Blueberry Compote  
Breakfast Potatoes

### Breads

Assorted Rolls, Italian Bread French Baguette

### Salads

Market Style Garden Salad Bar

Baby Spinach, Strawberries, Cracked Pepper  
Lemon Citronette

Baby Kale, Sweet Potato, Quinoa  
Dried Cherries, Goat Cheese, Walnuts

Tomato, Fresh Mozzarella, Basil,  
Balsamic Glaze

Mixed Grilled Vegetables, Baby Peppers,  
Arugula, White Balsamic Vinaigrette

Antipasto Salad

### Chef Carved

Roast Top Sirloin of Beef - Green Peppercorn Sauce

Baked Ham - Pineapple Glaze

Roast Leg of Lamb - Roasted Garlic Demi Glaze

### Main

**Herb Crusted Seared Statler Breast of Chicken,**  
with a Port Wine Reduction

**Baked Scrod, Crab and Ritz Cracker**  
with Fennel and Dill Butter

### Three Cheese Ravioli

Arrabiata Sauce and Roasted Mushrooms

### Sides

Green Beans and Carrots with Shallot Butter  
Boursin Mashed Potatoes  
Red and White Jasmine Rice Blend

### Desserts

New York Cheesecake with Strawberry Topping  
or Chocolate Sauce  
Chocolate Layer Cake  
Lemon Cream Shortcake with Strawberries  
Panna Cotta  
Carrot Cake  
Apple, Blueberry, and Pecan Pies

Peanut Butter, Oatmeal, and  
Chocolate Chip Cookies  
Chocolate Mousse  
Assorted Dessert Bars  
Mini Pastries and Fruit Tarts  
Bread Pudding  
Fresh Sliced Fruit

Adults: \$38.00 - Children: \$15

Children 5yrs. and younger: Complimentary

Pricing does not include tax and gratuity

**Reservations are required**

**401-272-2400**