



Easter Sunday Brunch

April 21, 2019

Starters and Salads

Carrot Bisque with Coconut Milk and Ginger
Corn Chowder with Smoked Bacon

Baby Field Greens Salad with Cucumber, Julienned Carrots, Grape Tomatoes and Shaved Radishes with Balsamic Vinaigrette or Buttermilk Ranch

Romaine Lettuce with Black Beans, Corn, Red Onions, Cilantro and a Lime Vinaigrette

Spring Greens and Arugula with Fresh Strawberries, Goat Cheese, Sunflower Seeds and a Fresh Berry Vinaigrette

Fruit and Cheese Display to include Cantaloupe, Honeydew, Pineapple and Seasonal Fruit with Artisan Cheeses and Crostini

Court Bouillon-Poached and Cajun-Spiced Shrimp with Cocktail Sauce & Lemon Wedges

Seasonal Side Dishes

Corn Pudding with Bell Peppers and Onions

Zucchini and Squash Sauté with Balsamic Onion and Blistered Cherry Tomatoes

Green Beans Amandine with Roasted Red Peppers

Parsnip, Carrot and Sweet Potato Hash with Mixed Herbs

Cavatappi Pasta with Mild Cheese Sauce

Whipped Yukon Gold Potatoes with Sour Cream and Spring Chives

Favorite Brunch Items

Herbed Soft-Scrambled Eggs

Home-Fried Red Potatoes with Sweet Onion

Buttermilk Biscuits with Sawmill Gravy

Applewood - Smoked Bacon and Maple Sausage Links

Bread Pudding with Dried Fruit and a Rum-Raisin Sauce

Entrées

Jerk-Rubbed Pork Loin with Peach Pan Jam and Grilled Peaches

Oven-Roasted Salmon with Lemon Cream and Cucumber-Tomato Salsa

Carving Stations

Sea Salt and Herb-Crusted New York Strip
Served with Horseradish Cream Sauce and Au Jus

Maple and Brown Sugar Glazed Ham with Apricot-Cranberry Chutney

Pasta Station

Choose from Cavatappi Pasta or Fettucine;
Top with Marinara or Alfredo Sauce;
Stir in Grilled Chicken, Beef Meatballs or Italian Sausage;
Add assorted Vegetables and finish with your choice of Cheeses

Desserts

Pastry Chef's Selection of Seasonal Desserts and Tempting Pastries

\$48 per person

\$24 Children 6-11 / 5 and under free

10% senior discount

For reservations, please call (828) 696-9094