



Easter Brunch April 16, 2017 from 11 am to 3 pm

### Hot Station

Mediterranean Chicken Breasts with Shallots, Olives, Artichoke Hearts, Cherry Tomatoes and Dates; Herb Roasted Salmon with Lemon; Twice Baked Potatoes and Roasted Bacon Balsamic Brussels Sprouts

### Salad Station

Cured Salmon with Classic Condiments, Caprese Salad, Orzo Pasta Salad, La Cave Salad with Roasted lemon Vinaigrette, Berry Fruit Salad, Shrimp Rolls, Cucumber Tea Sandwiches

### Carving Station

Slow Roasted Prime Rib with Creamy Horseradish and Au Jus

### Breakfast Station

Assorted Mini Quiches, Scrambled Eggs, Bacon, Sausage, French Toast Crumble with toppings of Maple Syrup, Salted Caramel Sauce, Macerated Strawberries and Cream Cheese Vanilla Glaze

### Dessert Station

Chef's Assorted Spring Tarts, Petite Fours, Chef's Assorted Spring Cupcakes,  
Aged Artisanal Cheeses

\$37.95 per person ++, Children 6 – 12 years old \$14.95, Under 6 Free