



# Easter BRUNCH BUFFET

Sunday, April 20 | 10AM - 3PM

Our award-winning brunch buffet is back for Easter Sunday! Come enjoy spectacular brunch offerings, bloodies, bubbly, and panoramic ocean views from our spacious upper level event center.

## BAKERY STATION

Assorted Fresh Baked Selection of Muffins, Danishes, Croissants, Whipped Butter + Jams **V**

## FRESH FRUIT DISPLAY

Assorted Melons + Berries + Exotic Fruits **V GF**

## SALAD BAR

Garden Salad – Fresh Mixed Greens + Shaved Carrots + Daikon Radish English Cucumber + Sweet Grape Tomato **V GF**  
Croutons + Cheese on the side + Ranch + Red Wine Vinaigrette

## SEAFOOD

### Shrimp Boat

Shrimp + House Made Cocktail Sauce + Lemons **GF**

### Smoked Salmon Platters

Shaved Red Onion + Cream Cheese + Capers  
Tomato Slices + Mini Bagels

## OMELET STATION ~ *Create your own omelet*

Choice of Fresh Eggs or Egg Beaters

### Mix-In's

Cheddar or Swiss Cheese + Bacon + Ham + Mushrooms  
Peppers + Onions **GF**



## WAFFLE BAR

Assorted Berries + Fresh Whipped Cream + Vermont Maple Syrup + Confectionary Sugar **V**

## CARVING STATION

Beef Sirloin Strip Roast  
Au Jus + Horseradish Cream **GF**

Fleur De Lis Ham  
Pineapple Glaze **GF**

## BREAKFAST ENTREES

Smoked Applewood Bacon **GF**  
Breakfast Pork Sausage  
Herb Roasted Potatoes  
Eggs Benedict – Canadian Bacon + Poached Eggs + Hollandaise

## LUNCHEON ENTREES

Butter Crumb Baked Haddock  
Grilled Vegetable Pesto Pasta  
Seafood Newburg

## KIDS BUFFET

Mac n Cheese **V**  
Assorted Cereal & Whole Milk **V**  
Yogurt Cups

## DESSERT DISPLAY

Assorted Mousse Cups + Dessert Bars  
House Baked Cookies + Brownies

**\$64.95 per person | Reservations Required**

*Please Note Menu Subject to Changes*