

**Easter Brunch
2018**

Cold Food:

- Vegetable Crudités with Trio of Dips (avocado ranch, garden pesto, black bean hummus)
- Fresh Fruit
- Around Ice Carving...Oysters on the Half Shell, Shrimp Cocktail, Crab Legs, Lemon & Cocktail Sauce
- Cold & Hot Smoked Salmon with Capers, Egg, Minced Red Onion, & Grilled Flatbread
- Southern Pimento Stuffed Deviled Eggs
- Harvest Salad
- Marinated Mushroom Salad with Feta & Roasted Red Peppers
- Southwest Chop Salad w/ grilled Tempeh (romaine, black bean & corn relish, tortillas strips, avocado, chipotle-lime vinaigrette)
- Fattoush Salad (Romaine, Tomato, Red Onion, Green Pepper, Feta Cheese, Sumac, Pita Chips, & Dressing)
- Pickled Cucumber Salad
- Charcuterie "Butcher's Board" (meats, cheeses, pickles, jams, and fruit)
- Sweet Breads & Mini Muffins

Omelet Station *with only these garnishes:*

- Ham, Onion-Pepper Mix, Cheese

Pastry Table

- Miniature Pastries
- Mini Cakes (to include cassata)
- Mini Cannoli
- Cup Cakes
- Cookies/Brownies

Egg & Bread Table:

- Sticky Buns
- Mini Muffins & Sweet Breads
- Bagels
- Scones
- Scrambled Eggs/southwest scrambled
- Eggs Benedict

Hot Food 1:

- Blueberry Pancakes
- Banana Foster French Toast
- Cheese Blintzes with Caramel bourbon sauce & chopped walnuts
- Bacon & Sausage Links
- Loaded Hash browns

Hot Food 2:

- Stuffed Leg of Lamb atop creamy polenta w/ roasted red pepper relish
- Red Wine Beef Pot Pie w/ flaky puff pastry
- Lemon Brined Fried Chicken
- Grilled Vegetable Medley (zucchini, yellow squash, red onion, bell pepper)

Carving Station:

- Dr. Pepper Glazed Bone-In Ham
- Apricot Glazed Salmon w/ Sweet Pepper- Cucumber Relish
- Carved Leg of Lamb
- Herb Crusted Continental Roast
- Leek, Bacon, & Gruyere Bread Pudding