

# Easter BRUNCH

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## BRUNCH BUFFET

Fresh Fruit and Berries Display

Assorted Breakfast Bread and Pastries

Smoked Salmon | Red Onion, Hardboiled Egg, Capers, Dill

Mozzarella Pearls | Heirloom Cherry Tomato, Wild Arugula, White Balsamic, Balsamic Reduction

Caesar Salad | Romaine, Shaved Parmesan, Garlic Herb Croutons, Caesar Dressing

Chilled Shrimp and Crab Claws | Cocktail Sauce, Spicy Remolaude

Omelet Station | Tomato, Bell Pepper, Onion, Spinach, Jalapeño, Mushroom, Ham, Sausage, Chorizo, Cheddar, Swiss, Pepper Jack

Bacon and Sausage

Cheese Blintz | Wild Berry Compote

Atlantic Salmon | Roasted Bell Pepper Sauce

Herb Marinated Chicken Breast | Wild Mushroom Risotto, Red Wine Reduction

Scalloped Potato | White Sharp Cheddar, Rosemary

Vegetable Medley

Assorted Desserts

## CARVING STATION

Prime Rib\* | Horseradish Cream, Au Jus

Achiote Rubbed Pork Loin\* | Mustard Seed Apple Sauce

Dinner Rolls and Whipped Butter

## KIDS BUFFET

Waffle Station | Chocolate Chips, Blueberry, Banana, Whipped Cream, Powdered Sugar, Maple Syrup, Agave Syrup

Scrambled Eggs

Bacon

Macaroni and Cheese

Tater Tots

Corn

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Members and their Guests \$60 | Unaccompanied Non-Members \$80 | Kids 12 and Under \$15