

OCEAN TERRACE

EASTER BRUNCH SUNDAY, MARCH 27, 2016 10:30AM—2:00PM

BAKERY DISPLAY

ASSORTMENT OF FRESHLY BAKED MUFFINS,
CROISSANTS, DANISH, AND BREAKFAST BREAD
SWEET CREAM BUTTER, JAMS, MARMALADE

SMOKED SALMON DISPLAY

GENTLY SMOKED NORTH ATLANTIC SALMON
BAGELS WITH CREAM CHEESE
SWEET ONION, CAPERS, TOMATO, HARD BOILED EGG

SEASONAL FRUIT

GOLDEN PINEAPPLE, MELONS, AND
TROPICAL FRUIT
SEASONAL BERRY GARNISH

SPRING SALAD STATION

MIXED ARTISANAL LETTUCES
*GARDEN VEGETABLES, CANDIED NUTS, GOAT
CHEESE, RASPBERRY VINAIGRETTE*

FARO SALAD

*ROASTED TOMATOES, BROCCOLINI, PINE NUTS,
ASPARAGUS TIPS, AVOCADO DRESSING*

ROASTED KALETTE SALAD

*GOLDEN RAISINS, FENNEL, FAVA BEANS, BALSAMIC
VINAIGRETTE*

RAW BAR

BREWSTER OYSTERS ON THE HALF SHELL
CIDER MIGNONETTE
SHRIMP COCKTAIL

CHEF'S OMELET STATION

CAGE FREE EGGS PREPARED TO ORDER
ONION, MUSHROOM, BELL PEPPERS, TOMATO,
SPINACH, BACON, HAM, CHEESE, SALSA,
KETCHUP

BREAKFAST SELECTIONS

CHERRYWOOD SMOKED BACON
SMOKEY MAPLE SAUSAGE LINKS
HERB ROASTED BREAKFAST POTATOES
NUTELLA STUFFED FRENCH TOAST
VERMONT MAPLE SYRUP
EGGS BENEDICT

AFTERNOON DELIGHTS

ROASTED ASPARAGUS AND RAINBOW BABY
CARROTS
LEEK AND ARTICHOKE POTATO GRATIN
ROASTED BREAST OF CHICKEN
MUSHROOM THYME JUS
SEARED COD LOIN MEDALLIONS
DILL AND CITRUS BUTTER SAUCE

CARVING STATION

PISTACHIO CRUSTED RACK OF LAMB
ROSEMARY MUSTARD, PINOT NOIR JUS
PRIME RIB OF BEEF, TWO WAYS
FILET OF RIBEYE AND ROASTED PEPPER,
MUSHROOM, SPINACH STUFFED
SHALLOT DEMI, HORSERADISH DEMI

DESSERT STATION

CREPE STATION
PREPARED FRESH CREPES
FRESH STRAWBERRIES, BANANAS FOSTER, CHERRIES JUBILEE FILLINGS WITH WHIPPED CREAM

MINI SEASONAL CUPCAKES

CARROT CAKE, CHOCOLATE CAKE, MINIATURE CONFECTIONS

\$75 PER PERSON

CHILDREN AGES 5—12, \$25
PRICES DO NOT INCLUDE TAX OR GRATUITY