

STARTERS

RED SKIN POTATO SALAD
with smoked bacon, spring peas,
creamy mustard vinaigrette

ENGLISH CUCUMBER AND
VINE RIPENED TOMATO SALAD
with fennel frond-champagne vinaigrette

SMOKED CHICKEN SALAD
with watercress, dried cherries, pecans, local apples,
maple vinaigrette

SHAVED CARROT SALAD
with dark and golden raisins, toasted sesame seeds,
rice wine vinaigrette

TOASTED PISTACHIO AND
DRIED APRICOT COUS COUS
with parsley and lemon dressing

DEVILED EGGS
with red pepper and chive batons

VANILLA BEAN YOGURT
with wild berry and housemade granola parfaits

FRESH FRUIT SALAD
with passionfruit syrup and fresh mint

VEGETABLE CRUDITE BASKETS
with herb and shallot dip

IMPORTED AND DOMESTIC CHEESE DISPLAY
with assorted accoutrements

ORGANIC LOCAL GREENS
with assorted toppings and dressings

VEGETABLE MINISTRONE SOUP

SCULPTED ICE & SEAFOOD DISPLAY

West Coast oysters

Lemongrass poached tiger prawns

Chilled snow crab claws

Gazpacho shooters with sweet corn salsa

*Tomato horseradish sauce, cucumber mignonette,
lemon, lime and orange wedges,
Key West mustard sauce*

SMOKED SEAFOOD DISPLAY

Cold Smoked Scottish Salmon

Hot Smoked Maple-Thyme Cured Salmon

Smoked Nantucket Bay Scallop Ceviche

Smoked Lake Superior Whitefish Waldorf Salad

*Cream cheese, chopped red onion, eggs, capers,
melba crackers*

ARTISANAL BREAD DISPLAY

Assorted dinner rolls, herb and tomato foccacia,
breakfast breads, muffins, Brueggers bagels,
croissants, danish, kringle, and rustic display breads

*Assorted jams, fruit preserves, sweet butter,
flavored cream cheese*

ACTION STATIONS

EGGERY

omelettes made to order farm fresh eggs,
egg whites or egg beaters

*Baby shrimp, sausage, bacon, ham, scallions,
tomatoes, spinach, bell peppers, mushrooms,
jalapeno, red onion, swiss, cheddar, mozzarella cheese*

THE CARVERY

BONE IN GUSTO VIRGINIA HAM
with buckwheat honey-dijon glaze

SEA SALT AND GARDEN HERB CRUSTED STRIPLOIN
with rosemary jus

SLOW ROASTED LEG OF LAMB
with pink peppercorn studded apple-mint jelly

*Assorted mustards, creamy horseradish sauce,
pineapple chutney*

PASTA MADE TO ORDER

Cheese tortellini, ditilini, spinach fettucini
or gluten free pasta

Creamy Alfredo or House tomato sauces

Crushed red pepper flakes, shredded aged parmesan,
asiago cheeses

THE GRIDDLE

Plain and Blueberry Buttermilk Pancakes

Belgian Malted Waffles

French Toast Sticks

Vanilla bean chantilly, chocolate shavings, toasted
coconut, strawberry topping, maple syrup

ENTREES

CHEESE BLINTZES
with blueberry-lemon compote

TRADITIONAL EGGS BENEDICT

CHEDDAR CHEESE AU GRATIN POTATOES

GREEN BEANS
with san marzano tomato-shaved garlic compote

CRISPY SMOKED BACON

PEPPERED SAUSAGE LINKS

BROILED SCOTTISH SALMON
with bacon, leek, and pommery mustard sauce

SLOW BRAISED CHICKEN CACCIATORE

EASTER BUNNIES TABLE

Traditional petit four cakes, chocolate bunnies,
assorted cookies, brownies, blondies, chocolate
truffles, jelly beans, mousse parfaits, carrot cake,
lemon meringue cakes, black forest cakes, fruit pies
and tarts, cream puffs, éclairs, jello jigglers,
dyed easter eggs for the kids and much more.