



APRIL 9TH

• EVENT VENUE •

Easter BRUNCH

MENU

ADULTS: \$95.00 Inclusive Per Person
CHILDREN 4-12: \$55.00 Inclusive Per Person
BABIES 3 & UNDER: Complimentary

BREAKFAST BAR

Custom Made-To-Order Omelets

Apple Wood Smoked Bacon

Home-Style Sausage

Butter Croissants

Fresh Baked Muffins served with Assorted Jams and Marmalades

ANTIPASTO BAR

Assorted Breads & Fresh Baked Focaccia | Mediterranean Dips & Grilled Pita | Assorted Mason Jar Salads | Grilled Vegetables | Marinated Mushrooms | Black & Green Olives | Tabbouleh Salad | Chef's Signature Pasta Salad | Village Greek Salad | Beet Salad | Home-Style Potato Salad | Domestic and Imported Cheeses | Assorted Cured and Smoked Meats | Baked Salmon | Shrimp Cocktail | Smoked Salmon

FROM THE SOUP KETTLES OF THE MANOR

Truffled Mushroom Soup

Station to include Fresh Baked Herbed Croutons, Chopped Chives & Hot Chili Oil

LIVE PASTA STATION

Featuring 2 Signature Selections

HOT ENTRÉE STATION

Chef's Choice Potato

Chef's Choice Market Fresh Steamed Vegetables

Vegetarian Eggplant Parmesan

Mixed Seafood, Citrus Beurre Blanc

Rosemary Roasted Oven Roasted Chicken Breast

Red Wine Braised Beef Short Ribs

Carved "Live" Roasted Lamb

Carved "Live" Prime Rib, Demi Glaze and Horseradish

SWEET CONFECTIONS

Fresh Sliced Seasonal Fruit

Decadent Pastries

Warm Bread Pudding served with Crème Anglaise Sauce

Belgian Waffles: Fresh "Belgian" Style Waffles served Warm with Whipped Cream, Maple Syrup, Strawberry Sauce, Chocolate Sauce and Assorted Fruit Toppings

BAR SERVICE

Open Top Shelf Select Bar Included

Bottled Mineral & Spring Water

Coffee/Tea/Esspresso

Pop & Juice

*****Menu items subject to change*****

*****Reservations required*****