

Easter Brunch Buffet

10am - 6pm

\$65 per adult | \$35 per child 5-12 | children 4 and under eat free
not including tax and gratuity

BREAKFAST

Scrambled eggs, (tomatoes, red onions, spinach, green pepper)
Turkey Sausage
Pepper Crispy Bacon
Virginia Ham with pineapple sauce
French Toast with fresh berries and syrup
Pancakes with fresh berries and bourbon brandy syrup
Chicken chilaquiles (traditional family recipe from Chef Obando)
Oven roasted O'Brien potatoes (Yukon gold potatoes, onions, pepper, olive oil)

OMELETTE STATION

Eggs, onions, pepper, ham, bacon, cheese, tomatoes, spinach, mushrooms, asparagus, Italian sausage, green zucchini

BREAD & PASTRIES

French baguettes, breakfast danishes, muffins, croissants, jams and butter

FRUIT STATION

Watermelon, cantaloupe melon, honey dew melon, pineapple, fresh berries, grapes, apple, pears, juices and tea

SALAD STATION

Romaine lettuce, Boston lettuce with arugula, Tuscan mixed greens, baby spinach

Sides: Ceasar dressing, champagne dressing, ranch dressing, blue cheese dressing, honey balsamic dressing, house dressing, croutons, red onions, cherry tomatoes, mushrooms, grapes, cucumbers, radishes, sweet corn, roasted beets, asparagus, feta cheese, parmesan cheese, blue cheese

SEAFOOD STATION

Smoked salmon, lemons, capers, cucumber, red onions, cream cheese with chives,
cream cheese with sun-dried tomatoes, crostini's
Cocktail shrimps, cocktail sauce, lemons, crostini's

PASTA STATION

Mushroom ravioli, cheese tortellini, spaghetti, angel hair pasta.

Sides: onions, pepper, tomatoes, spinach, asparagus, ham, bacon, zucchini, broccoli, sun-dried tomatoes, meatballs, Italian sausage, shrimps, manila clams, mussels, calamari

Sauces: tomato pomodoro, cream sauce, vodka sauce, pesto sauce, broth garlic and shallots and wine sauce

KIDS STATION

Chicken tenders, macaroni & cheese, French fries

ENTREE STATION

Risotto milanese, roasted vegetables, braised collard greens, roasted salmon with beurre blanc, fried chicken with honey mustard sauce, calamari with lentil and spinach, shrimp and grits

CARVING STATION

Prime Rib with fine herbs and red wine, served with marsala sauce

DESSERT STATION

Chocolate Fountain: strawberry, marshmallow, rice crispy

Macaron Tower: assorted macarons

Mini assorted dessert cups: chocolate mousse, passion fruit mousse, tiramisu, Boston cream with caramel