

# Easter Brunch

## EASTER SUNDAY BUFFET

SUNDAY, APRIL 5, 2026 11AM - 2PM

\$99 per guest (ages 12+) \$45 per child (ages 3-12)

### Juice Bar

ORANGE JUICE, GRAPEFRUIT JUICE,  
APPLE JUICE, CRANBERRY JUICE,  
PINEAPPLE JUICE

### Organic Farm Egg Omelets

EGGS MADE TO ORDER WITH A  
VARIETY OF TOPPINGS

### Chilled

**GREEK YOGURT PARFAITS**  
*variety of toppings*

**CHEESE AND CHARCUTERIE DISPLAY**  
*chefs selection of artisanal cheese and meats*

**FRESH FRUIT DISPLAY**  
*seasonal berries, whole and sliced fruit*

**COBB SALAD**  
*variety of toppings*

**CLASSIC SMOKED SALMON**  
*cream cheese, capers, red onion, cucumber, lemon,  
hard boiled eggs*

### Pastries & Breads

**BREAKFAST PASTRY DISPLAY**  
*croissants, pain au de chocolate, raspberry palmier,  
cinnamon roll, assorted muffins, assorted pound cakes,  
variety of breads and bagels*

### Carving Station

**HERB ROASTED LEG OF LAMB**  
*mint demi, harrisa yogurt sauce*

**SEARED SALMON**  
*seasonal vegetables, lemon beurre blanc*

**GRILLED WHOLE VEGETABLES**

### Hot Items

**BUTTERMILK PANCAKE STATION**  
*whipped cream, maple syrup, sprinkles,  
marshmallows, M&M's, chocolate chips, chocolate syrup,  
berry compote, powdered sugar*

**LOBSTER BENEDICT**  
*organic poached egg, hollandaise*

**FORAGED MUSHROOM AND  
SPINACH QUICHE**

**APPLEWOOD SMOKED BACON**

**STEEL CUT OATS**  
*variety of dried fruits, seeds and nuts*

### Dessert Station

**VARIETY OF SEASONAL AND  
CLASSIC SWEETS**