

emerald ballroom

EASTER BRUNCH

Sunday, March 31st 2024 — 11:00am - 4:00pm

— SEASONAL TABLE —

CURED MEAT & ARTISAN CHEESES

SEASONAL FRUIT DISPLAY

TUNA NICOISE SALAD cherry tomato, green beans, potato, olives, lemon {GF} {NF}

LITTLE GEM CAESAR SALAD herbed croutons, parmesan cheese, anchovy dressing

ROASTED BEET SALAD arugula, goat cheese, walnuts, balsamic vinaigrette {GF}

VILLAGE WHOLE GRAIN SALAD fresh herbs, tomato, pomegranate vinaigrette {V}

— FRESHLY BAKED —

DONUT WALL WITH ASSORTED TOPPINGS

CROISSANTS | BAGEL | BANANA BREAD | BREAKFAST ROLLS | BAGELS | CORN BREAD | CROISSANTS
whipped butter, cream cheese, jams

— HOT EGG STATION —

OMELETES — made to order with choice of assorted toppings

EGGS BENEDICT freshly poached eggs, hollandaise sauce, carved ham or smoked salmon
SAUSAGE & BACON

— SEAFOOD STATION —

SEAFOOD SALAD red onion, capers, chopped egg, fresh herbs

CITRUS SCALLOP CEVICHE mango, fresco, cilantro, yuzu

SMOKED SALMON red onion, crème fraîche

ASSORTED SUSHI pickled ginger, wasabi, seaweed salad

SMOKED SALMON red onion, crème fraîche

SHRIMP COCKTAIL | BLUE POINT OYSTERS | RAW CLAMS
cocktail sauce, horseradish, mignonette sauce, lemon wedges

— HOT BUFFET —

SEARED SEABASS roasted heirloom cauliflower, artichokes, capers {NF} {GF}

PROSCIUTTO WRAPPED CHICKEN french green beans, asparagus {NF} {GF} {DF}

BRAISED SHORT RIBS roasted cipollini onions, brussels sprouts, au jus {NF} {GF}

CAVATELLI PASTA red pepper, garlic, parmesan, evoo {NF}

SEASONAL ROASTED VEGETABLES

— CARVING STATION —

ROAST PRIME RIB OF BEEF au jus, horseradish sauce {GF} {NF}

ROAST HERBED PORK SHOULDER mixed herb, shallot rub {GF} {NF}

ROSEMARY ROASTED LEG OF LAMB mint pesto, lamb demi-glace {GF}

— PASTRY TABLE —

ZABAIONE CREAM PUFF | RUM BABA | LEMON MOUSSE

APRICOT & NUTELLA CROSTATA | TORTA DELLA NONNA | PISTACHIO MOUSSE

TIRAMISU | RICOTTA & PEARS MOUSSE | PUMPKIN CHEESECAKE | ROCHER

MACAROONS | CHOCOLATE COVERED STRAWBERRIES | FRESHLY SLICE FRUITS

Adults — \$75 per person | Ages 4 - 11 — \$35 per person | 3 & under are free {all prices are plus tax & administrative charge}

Reservations are required, please call 877.280.7140. Space is limited.

