



EASTER

11:00 AM

FRENCH SERVICE  
BRUNCH BUFFET

LEMON SCONES WITH HOMEMADE JAM

SMOKED SALMON WITH LEMON CREAM

WILD MUSHROOM CREPE

LEEK TART WITH PROSCIUTTO

FRIED CHICKEN AND BISCUIT

RAINBOW CARROT SALAD WITH CITRUS AND GOAT CHEESE

SEARED TUNA WITH PISTACHIO AND BALSAMIC

ARTISAN BREADS AND ROLLS WITH HOUSE BUTTER

PULLED PORK WITH POLENTA

VEGETABLE KABOBS

MARINATED SLICED STEAK WITH CHIMICHURRI

LEG OF LAMB PRESERVED LEMON

DESSERT BREAKFAST PASTRIES

HOUSE DOUGHNUTS

ASSORTED CHOCOLATES

65 PER ADULT

25 PER CHILD 12 AND UNDER

PLEASE NOTIFY YOUR SERVER OR GENERAL MANAGER OF FOOD  
ALLERGIES



EASTER

2:00 PM  
FRENCH SERVICE  
BRUNCH BUFFET

CORNBREAD WITH CHILI BUTTER

GRILLED SALMON WITH LEMON CREAM

WILD MUSHROOM CREPE

LEEK TART WITH PROSCIUTTO

FRIED CHICKEN AND BISCUIT

RAINBOW CARROT SALAD WITH CITRUS AND GOAT CHEESE

SEARED TUNA WITH PISTACHIO AND BALSAMIC

ARTISAN BREADS AND ROLLS WITH HOUSE BUTTER

PULLED PORK WITH POLENTA

VEGETABLE KABOBS

MARINATED SLICED STEAK WITH CHIMICHURRI

LEG OF LAMB PRESERVED LEMON

COOKIES AND BROWNIES

HOUSE DOUGHNUTS

ASSORTED CHOCOLATES

65 PER ADULT  
25 PER CHILD 12 AND UNDER

PLEASE NOTIFY YOUR SERVER OR GENERAL MANAGER OF FOOD ALLERGIES