

Easter Brunch Buffet

Sunday, April 1, 2018

11:30am – 4:30pm

Seafood

Spiced Shrimp

Lemon / Cocktail Sauce / Remoulade

Smoked Seafood

Hot Smoked Pastrami Cured Salmon / Citrus Dill Smoked Scallops

Cider Brined Rainbow Trout / Horseradish Cream / Grainy Mustard Sauce

Chirashi Sushi

Seasoned Rice / Wasabi / Shoyu / Pickled Ginger

Ahi Poke / Grilled Shiitake with Eel Sauce / Salted Lomi Salmon with Tomato

Cucumber Sunamono

From the EVO Grill

Barbecued Duck, Korean Scallion Pancake, Pickled Carrot Slaw

Edamame-Lemongrass Potstickers / Sesame Dipping Sauce

Carvery

Baked Bourbon Brown Sugar Pitt Ham

Pickled Mustard Seed & Apple Chow Chow / Sage Pan Gravy

Garlic Roasted Prime Rib

Au jus / Horseradish Cream

Tapas Table

Artisanal Cheese Selection

Olives / Marcona Almonds / Dried Fruits / Grapes

Smoked and Cured Meats and Salami

Assortment of Crafted Mustards

Vegetable Crudit  / Marinated Mushrooms

Pita Chips / Flatbread Crackers / Bruschetta

Roasted Red Pepper Hummus / Tapenade

Soup

Caribbean Black Bean & Jerk Shrimp

Green Onion Cr me Fraiche

Salads

Caesar Salad

Chopped Romaine / Parmesan Cheese / Herb Croutons / Classic Dressing

Beef Yakatori Noodle Salad

Udon Noodles / Seared Marinated Steak / Asian Vegetables / Sesame-Ginger Dressing

Roasted Beet Salad

Frisee and Arugula / Pickled Shallots / Goat Cheese / Spiced Walnuts / Maple-Sherry Dressing

Heirloom Tomato Salad with Bocconcini | Basil | Lemon Infused Olive Oil

*Roasted Peewee Potato Salad
Caramelized Leeks | Smoked Bacon | Truffle-Dijon Dressing*

Cucumber and Radish Salad with Sweet Onion | Sour Cream-Dill Dressing

*Roasted Asparagus
Tarragon Aioli | Shaved Asiago*

Breakfast

Honey-Lime Scented Fruit Salad

*Eggs & Omelets Prepared to Order
Local Farm Fresh Eggs | Traditional Filling Ingredients*

Toasted Bagels | Sweet and Savory Cream Cheese Spreads

*Buttermilk Pancakes
Mascarpone Cream | Maple Syrup | Cinnamon-Apple Compote
Hershey's Chocolate Chips | Blueberries
Hershey's Chocolate Butter and Whipped Sweet Butter*

*Eggs Benedict
Grilled English Muffins | Canadian Bacon | Poached Egg | Hollandaise Sauce*

Smoked Bacon | Sausage Links

Main & Side Dishes

*Shepherd's Pie
Braised Lamb & Root Vegetables Ragout | Spring Peas | Duchess Potato Gratin*

*Bay Chip Crusted Cod
Lobster Sherry Cream*

*Chicken Française
Lemon Caper Butter Sauce | Fresh Herbs | Blistered Tomatoes*

*Three Cheese Tortellini
Wild Mushrooms | Grilled Asparagus | Slow Roasted Tomatoes | Garlic-Basil Brodo
Spring Vegetable Bouquetiere | Rosemary Roasted New Potatoes | Multi-grain Pilaf*

Grand Dessert Display

*Chocolate Fountain
Marshmallows, Nut Free Biscotti, Strawberries, Dried Fruit, Rice Krispies Treats
Assortment of Holiday Cakes and Pies, Cookies, Pastries and Candies
Sugar-Free and Gluten-Free Desserts*

Kids Table

Macaroni N" Cheese

Mini Hot Dog Sliders, Ketchup, Mustard, and Relish

Pasta with Marinara and Mini Meatballs, Grated Parmesan Cheese

Crispy Chicken Tenders, Honey Mustard & Barbecue Sauces

Buttered Corn

HERSHEY'S Chocolate Pudding Cups

Adults Brunch - \$49.00 per adult

Children's Brunch (Ages 8-12) - \$25.00

Children's Brunch (Ages 4-7) - \$19.00

NO CHARGE FOR CHILDREN UNDER 3

Pricing does not include 6% PA Sales Tax and automatic 20% Gratuity