



Easter Brunch

April 1, 2018

12pm-5pm

Beginnings

Chilled Shrimp, Horseradish Cocktail

Roasted Vegetables & Cured Olives

White Bean & Garlic Hummus & Avocado Chimichurri

Local Cheeses & Artisan Charcuterie

Tomato Jam, Pickled Onions and House made Crostini

Mixed Greens Salad

*Grape Tomatoes, Cucumber, Sweet Onions, Hard Cooked Egg, Blue Cheese and Toasted Pecans
Ranch and Red Wine Vinaigrette*

Hearts of Romaine

Focaccia Croutons, Parmesan Cheese, Caesar Dressing

Grape Tomato, Haricot Vert & Baby Potato Salad

Spring Vegetable & Quinoa Salad

Honey Lemon Vinaigrette

Spring Onion Soup

House made Garlic Croutons

Freshly Baked Rolls, Whipped Sweet and Chocolate Butters

Carving Station

Bourbon and Brown Sugar Glazed Ham

Pineapple Chutney

Garlic & Rosemary Roast Leg of Lamb

Fennel Lamb Jus and Mint Gremolata

Sour Cream and Chive Mashed Potatoes

Easter Fare

Grilled Herb Marinated Salmon

Garlic and Chili Braised Beans & Greens

Pan Roasted Chicken

Roasted Mushroom & Port Wine Demi-Glace

Spring Vegetable Penne Pasta

Tomato Cream Sauce

Glazed Carrots & Steamed Broccolini

Children's Selections

Chicken Tenders

Honey Mustard & BBQ Sauce

Penne Pasta & Marinara

Dessert

Assorted Holiday Cakes and Pies

Sugar Free & Gluten Free Available Upon Request

Fruit Salad

Adults: \$36

Children (4-12): \$18

Children (0-3): Complimentary

++Prices do not include 20% Gratuity and 6% PA State Sales Tax