

Easter Brunch

Cold Displays

Seafood Station

Featuring Oysters on the Half Shell, Snow Crab Claws, and Shrimp Cocktail accompanied by cocktails sauce, mignonette and dijonnaise

Bagels & Lox

Whole Cold Smoked Salmon with hardboiled egg, red onion, dill, chives, capers, assorted whipped cream cheeses, assorted bagels

Toast & Pastry Station

Assorted house made breads, pastries and warm cinnamon buns. Accompanied by assorted whipped butters

Charcuterie Display

Assorted cured meats and local cheeses with olives, grilled, pickled, and raw vegetables
Yogurt and granola with fresh honey and fresh berries (vanilla, Greek, and berry yogurts)

Fresh Fruit Display

Chicken Waldorf Canapes

Cold Spring Penne Pasta Salad with peas, mint, ham, cheddar cheese and lemon aioli.

Grilled Shredded

Brussel Spout Caesar Salad

Shaved parmesan cheese, croutons and classic Caesar dressing

Arugula & Spinach Salad

Strawberries, feta cheese, pecans, balsamic vinaigrette

Classic Hummus with Vegetables & Lavosh

Smoked Salmon Deviled Eggs

Fresh Juice & Smoothie Station

Hot Buffet

Bacon & Sausage Links

Crispy Herb & Parmesan Potatoes

Eggs Benedict with Hollandaise

Sweet Potato Hash with Jones Bacon

Seared Salmon with Lemon Vinaigrette

Mac n' Cheese with Grilled Chicken

Chef Manned Stations

Pancake Station: Carrot cake pancakes & Silver Dollars with Cream Cheese Spread and Local Maple Syrup

Egg & Omelet Station

Carved Glazed Ham & Prime Rib

Dessert Display

Cornucopia of cakes, pies and entremets style desserts

Bloody Mary Station

\$20 Add On

Selection of House Infused Vodka along with Other Spirits . Horseradish, Spicy, Garden Vegetable, etc

Selection of Tomato Juices
Traditional, Horseradish, Smoked Chipotle, Dijon Herb, etc.

Selection of Kohler Beers for Chasers

\$95++ Adult | \$35++ Child
Mimosa Included

Menu subject to change due to availability.

