

# EASTER BRUNCH

10:00 am - 2:00 pm

\$29.95 adults / \$11.95 children under 12

Fresh Breads, Muffins, Pastries and Rolls

International Cheese Platter

Smoked Salmon and Lemon Dill Poached Salmon  
with Fresh Capers, Red Onion and Herbed Crème Fraîche

## EGG STATION

Fresh Farm Eggs cooked to your liking with your choice of Mushrooms, Onions, Peppers,  
Spinach, Tomato, Ham, Bacon, and Cheddar Cheese

## SOUPS

New England Clam Chowder  
Minestrone

## SALADS

Hearts of Romaine with Garlic Croutons and Shaved Parmesan Cheese  
Baby Field Greens with Assorted Garden Vegetables  
Grilled Portobello Mushrooms w/ Spinach, Feta Cheese, Artichoke Hearts & Carrots  
Rotini Pasta Salad  
Fresh Fruit Salad

## CHEF'S BUFFET

Eggs Benedict  
Waffle Station with Syrup and Fruit Compote  
Smoked Bacon, Ham, and Sweet Breakfast Sausage  
Country Style Home Fries  
Chicken Marsala with Mushrooms  
Lightly Breaded Baked Haddock with Citrus Beurre Blanc  
Spinach and Garlic Ravioli with Parmesan Cream Sauce  
Country Style Mixed Rice  
Medley of Herbed Seasoned Vegetables

## CARRYING STATION

Prime Rib with Horseradish Sour Cream  
Leg of Lam with Mint Jelly

## DESSERT

Assorted Pies, Cakes, and Cookies

Presented by Executive Chef Martin J. Mace  
An 18% Gratuity will be added to parties of 8 or more