

Easter Menu 2025



PLATTERS & DISPLAYS

SEAFOOD DISPLAY

ANTIPASTI DISPLAY

FRESH TOMATO & MOZZARELLA DISPLAY

ARTISAN CHEESE DISPLAY

SEASONAL FRUIT DISPLAY

BREAKFAST PASTRY BASKET

CLASSIC CAESAR SALAD

STRAWBERRY & GOAT CHEESE

WATERCRESS & ANCIENT GRAIN SALAD

CHEF ATTENDED CARVERY

ROASTED PRIME RIB OF BEEF

SPIRAL HAM

ROASTED FILET OF CREATIVE KING SALMON

CHEF ATTENDED OMELET STATION

(HAM, BACON, CHICKEN APPLE SAUSAGE, BAY SHRIMP, TOFU, BELL PEPPERS, JALAPENO, ONIONS, SPINACH, CHERRY TOMATOES, SUMMER SQUASH, ROASTED FORAGED MUSHROOMS, ASPARAGUS, CHIVES, MIXED HERBS, CHEDDAR, SWISS, MONTEREY JACK CHEESES, PICO DE GALLO, GUACAMOLE, SOUR CREAM, CAGE FREE EGGS, EGG WHITES.)

THE BUFFET

EGGS BENEDICT – POACHED CAGE FREE EGGS, CARVER HAM, ENGLISH MUFFINS, HOLLANDAISE

FRENCH TOAST – ORANGE & VANILLA BEAN SCENTED EGG DIPPED BRIOCHE, WARM MAPLE SYRUP, MACERATED STRAWBERRIES, CHANTILLY CREAM

CHEESE BLINTZ – STRAWBERRY PRESERVES, POWDERED SUGAR

TILLAMOOK CHEDDAR SCRAMBLED EGGS – CHIVES

BREAKFAST POTATOES – ITALIAN PARSLEY, THYME, PEPPERS, ONIONS

PEPPERED BACON

CHICKEN APPLE SAUSAGE

APRICOT GLAZED ROAST LOIN OF PORK – APRICOT GASTRIQUE

SEASONAL VEGETABLE MEDLEY – GRILLED ASPARAGUS, RAINBOW CARROTS, ROASTED CAULIFLOWER

BROWN RICE WITH ALMONDS – EXTRA VIRGIN

SOMETHING SWEET

ASSORTED MINIATURE DESSERTS, MINIATURE CHOCOLATE MOUSSE, MIXED BERRY PANNA COTTA, STRAWBERRY SHORTCAKE SHOOTERS, MINIATURE CUPCAKES, TRUFFLES, ASSORTED VEGAN BARS & TEA COOKIES

