

EASTER BRUNCH

9:00 am – 3:00 pm • Adults \$32 • Kids (12 and under) \$12

Face Painter for the Kids 10:00 am – 2:00 pm

EYE OPENERS

Bloody Mary 6

Champagne or Watermelon, Pineapple or Orange Mimosa

Glass 6 **Bottomless** 15

St Germain, Kir Royale or Pama Champagne Cocktail 8

MAIN DISHES

Classic Eggs Benedict

english muffin, canadian bacon, asparagus tips, hollandaise sauce

Blue Crab with Bacon Hash

poached eggs, sliced tomatoes, basil hollandaise sauce

Scrambled Eggs, Smoked Apple Bacon, Canadian Bacon, Sausage

Omelette Station

create your own omelette!

Carving Station

Prime Top Sirloin

au jus, creamy horseradish

Smoked Salmon with Citrus Cream Cheese

capers, red onion, bagels

Roasted Vegetable Penne Pasta

portobello, japanese eggplant, broccolini, roasted tomatoes, kalamata olives, olive oil, pine nuts, goat cheese, sundried tomatoes

SIDE DISHES

Strawberry Spinach Salad

strawberries, candied pecans, blueberries, cranberries, quinoa, goat cheese, strawberry dijon vinaigrette

Chopped Salad

organic baby greens, dried cranberries, pine nuts, gorgonzola, golden beets, red onion, cilantro caper vinaigrette

Signature Creamy Sundried Tomato Soup

gorgonzola cheese

Roasted Baby Red Potatoes with Fresh Herbs

Fresh Assorted Fruits

DESSERTS

Assorted Mini Cheesecakes

Raspberry Crumble Bars

Coconut Chocolate Pecan Bars

Brownies with Whipped Cream and Sprinkles

Assorted Housemade Cookies

SUNDRIED TOMATO
AMERICAN BISTROS & CATERING

