



## Easter Brunch

April 9<sup>th</sup>, 2023

### CHEESE & ANTIPASTI

Brie, Smoked Gouda, Manchego, Aged Cheddar  
Fig Marmalade, Spiced Nuts, Fresh Fruits, Berries, Yogurt Parfaits, Lavash  
Prosciutto, Salami, Chorizo, Pepperoncini, Artichoke, Roasted Peppers, Marinated Olives  
Sundried Tomatoes, Artesian Breads

### SEAFOOD BAR

Narraganset Oysters, Little Neck Clams, Ceviche, Chilled Shrimp, Smoked Salmon  
Mignonette, Cocktail Sauce, Red Onion, Capers, Lemon Wedges

### FROM THE BAKERY

Mini Muffins, Breakfast Breads, Danish Pastries  
Everything Bagels, Strawberry Preserve, Cream Cheese, Whipped Butter

### CHEF ATTENDED OMELETS STATION

Cage Free Eggs & Omelets  
To Include: Black Forest Ham, Applewood Bacon, Pork Sausage, Jonah Crab, Spinach, Mushrooms, Bell Peppers,  
Onions, Roasted Tomatoes, Cheddar Jack, Swiss, Feta

### COMPOSED SALADS & SOUP

Goddess Salad, Red Oak & Frisee, Spinach, Baby Kale, Classic Caesar  
Spring Vegetables, Heirloom Tomatoes, Pickled Red Onion, Candy Cane Beets, Chick Pea  
New England Clam Chowder

### CARVING AND SUCH

Roast Prime of Beef Merlot Jus, Horseradish Cream  
Maple Glazed Hickory Smoked Ham, Whole Grain Mustard

### BELLEVUE BUFFET

Roasted Zucchini Caramelized Onion Frittata  
House Spiced Maine Potatoes  
Grilled Sword Fish, Braised Fennel, Italian Couscous Haricot Verts, Black Garlic Butter  
Applewood Smoked Bacon  
Pork & Chicken Sausages

### DESSERT

Carrot Cake, Chocolate Cake, Apple Tarts, Cranberry Bread Pudding, Mini Doughnuts

### CHILDREN'S BUFFET

Scrambled Eggs, Mini Waffles, Mini Pizzas, French Fries, Chicken Tenders, Mac n Cheese

*Adults - \$89pp*

*Children 3 - 12 - \$29pp*

*Includes coffee, tea and juice*

*Excludes tax and Service Charge*