

Easter Brunch 2017

Sunday, April 16, 2017

\$110 Adults

\$55 Children (5-12 years old)

Children Under 5 Complimentary

Seatings: 11:00am, 11:30am, 1:30pm, 2:30pm

Breakfast

Applewood Smoked Bacon, Country Pork Sausage
Chicken Apple Sausage, Mini Quiche with Bacon, Eggs Benedict Florentine, Cinnamon Rolls, French Toast,
Seasonal Sliced Fruits and Berries

Assorted Danishes, Fruit Turnovers, Mini Muffins, Croissants, Donut Holes, Chocolate-Filled Beignets, Artisan
Breads, Rolls and Baguettes

Cold Station

Assortment of Smoked Salmon, Trout, Mackerel and Haddock
Served with Traditional Condiments
Assorted Bagels with Flavored Cream Cheese

Country Pate, Galantine, Pate en Croute with Assortment of Charcuterie and Cured Meats
Pickled Vegetables, Cornichons and Flatbreads

Action Stations

Belgian Waffles and Pancakes
Toppings to Include Whipped Cream, Berries, Chocolate Sauce,
Maple Syrup, Berry Compote, Powdered Sugar

Omelet Station

Choice of Egg White, Egg Beaters & Whole Eggs,
Toppings to Include Mushrooms, Peppers, Onions, Asparagus, Spinach, Tomatoes
Crab Meat, Ham, Bacon, Cheddar, Mozzarella and Swiss Cheeses

Made to Order Salad Station

Superfood Salad with Kale, Spinach, Blueberries, Farro, Spaghetti Carrots and Beets with Honey Mustard Dressing

Traditional Caesar Salad Tossed in Parmesan Wheel

Make Your Own Romaine Hearts, Harvest Greens, Arugula, Spinach and Radicchio, Toppings to Include Heirloom
Tomatoes, Cucumbers, Roasted Peppers, Marinated Mushrooms, Croutons, Olives, Roasted Sunflowers Seeds and
Almonds

Balsamic, Ranch, Blue Cheese and Italian Herb Dressings

Appetizer Table

Compressed Melon with Farm Fresh Goat Cheese GF
White Asparagus with Tomato Basil Vinaigrette and Duck Prosciutto GF
Roasted Sweet Peppers with Greek Olive Tapenade GF V
Avocado Salad with Red Onions, Oranges, Cilantro and Heirloom Tomatoes GF V
Golden and Red Beets with Petite Arugula GF
Mini Buffalo Mozzarella Napoleon with Pesto and Balsamic Reduction GF
Melon Gazpacho with Basil Crisp
Israeli Couscous with Golden Raisins, Mint and Roasted Marinated Squash

Cheese Table

Local and Imported Cheeses, House-Made Compotes, Artisanal Breads and Crackers

Seafood Station

Ahi Tuna Tartar with Avocado and Wonton Crisp
Avocado and Snapper Ceviche with Shishito Peppers GF
Poached Gulf Shrimp with Cocktail Sauce, Snow Crab Claws with Brandy Sauce
Freshly Shucked Oysters Shooters with Mignonette Sauce
Pesto Marinated Mussels

Carving Station

Garlic and Rosemary Spiked Leg of Lamb GF
Sea Salt Crusted Prime Rib-Eye with Green Peppercorn Sauce, Horseradish and Grain Mustard GF
Whole Atlantic Salmon Filet Stuffed with Crabmeat, Chef Peter's Signature Spice and Dill Mustard Sauce GF
Made To Order Risotto on Parmesan Wheel Perfumed with Truffle Oil

Hot Station

Maryland Crab Soup
Roasted Cornish Hen with Grape Ragout GF
Medallions of Pork Tenderloin with Caramelized Pearl Onions and Grain Mustard Sauce GF
Spring Fingerling Potatoes with Fresh Ramps V
Mediterranean Seafood Stew with Scallops, Shrimp, Mussels with Tomatoes, Herbs and Olives GF
Ricotta Spinach Ravioli with Pesto Sauce V
Seasonal Spring Vegetables V
Ratatouille Pinwheel with Sundried Tomatoes V

Children's Buffet

Macaroni and Cheese
Pasta with Tomato Sauce
Steamed Broccoli and Carrots
Lightly Breaded Chicken Tenders
Pan-Seared Salmon

Willard Dessert Display

Carrot Cake
Raspberry Mousse Bites
Easter Cookies
Coconut Layer Cakes
Peeps S'mores Crème Brûlée
Pink Chocolate Dipped Strawberries
Lemon Merengue Tarts
Funfetti Cake Squares
Chocolate Opera Cake
Mini Cupcakes
Fruit Cheesecakes
Assorted Verrines
Assorted Handcrafted Chocolates
Assorted French Macarons

Action Station:

Crepe Station
Nutella, Fresh Berries, Orange Sauce, Chantilly Cream, Powdered Sugar, Fresh Bananas, Chocolate Sauce, Rainbow Sprinkles