



## *Bakery*

**Butter Croissants, Pain Au Chocolate  
Assorted Danish, Breakfast Breads  
Rye, Wheat, Sourdough, Cinnamon Raisin, Multi-Grain  
Farmhouse Butter, Preserves, Honey, Marmalade**

## *Juices*

**Freshly Squeezed Orange and Grapefruit Juice  
Apple, Tomato, Cranberry, Pineapple, V8**

## *Charcuterie and Cheese*

**Prosciutto di Parma, Coppa, Soppresata, Salame Felino**

**Pate de Campagne**

House-Made Pickled Vegetables, Roasted Garlic Cloves

Selection of Mustard, Baguette Croutons

**Bûcheron Goat Cheese, Fourme d'Ambert Blue Cheese**

**French Brie, Raclette, Smoked Gouda, Aged Comté**

Selection of Crackers, Bread Sticks, Mini Fusette



## *Avocado Toast & Lox Station*

**Toasted Country Bread, Mashed Avocado, Sliced Tomato  
Cucumber, Red Onion, Willard House-Smoked Salmon**

Mini Assorted Bagels, Cream Cheese

Traditional Garnishes and Condiments

## *Seafood Station*

**Oysters on the Half Shell, Lobster Tails, Prawns  
Crab Claws, Scallop Ceviche, Marinated Mussels**

Cocktail Sauce, Tartar Sauce, Red Pepper Remoulade

Classic Mignonette, Cognac Mouseline,

Lemon and Lime Wedges, Tabasco Selection

## *Sushi Station*

**Shrimp Tempura Roll**

**Tuna Roll**

**Assorted Vegetable Roll**

**California Roll**



## *Breakfast Station*

### **Classic Eggs Benedict**

Toasted English Muffin, Canadian Bacon, Poached Egg  
Hollandaise Sauce

### **Create your Own Omelet**

Mushrooms, Peppers, Tomatoes, Onions, Bacon, Black Forest Ham  
Spanish Chorizo, Crab Meat, Cheddar, Swiss, Pepper Jack

### **Buttermilk Pancake**

Whipped Cream, Pecan, Strawberry, Blueberry, Chocolate Chip  
Maple Syrup, Whipped Butter

### **Scrambled Eggs**

### **Applewood Smoked Bacon**

### **Chicken Sausage**

### **Breakfast Potato**

## *Soup Station*

### **Maryland Crab Soup**

**Ginger Coconut Carrot Velouté**



## *Carving Station*

### **Roasted Herb-Marinated Prime Rib**

Horseradish Cream, Red Wine Sauce

### **Boneless Lamb Leg Roast**

Mint Jelly

### **Dill Crusted Cedar Plank Salmon**

Lemon Beurre Blanc Sauce

## *Salad Station*

### **Mesclun Greens, Watermelon Radishes, Cucumber Noodles**

Champagne Vinaigrette

### **Baby Arugula, Roasted Rainbow Beets, Candied Pecan**

Sherry Vinaigrette

### **Artisan Baby Romaine, Fried Capers, Parmesan**

**Miniature Croutons**

Caesar Dressing



## *Sides*

**Willard Signature Potato Gratin**  
**Roasted Baby Vegetables**  
**Cumin-Scented Roasted Cauliflower Steak**  
Romesco Sauce

## *Desserts*

**Assorted Chocolate and Fruit Mousse Verrines**  
**Assorted Cream Puffs**  
**Easter Cookies**  
**Assorted French Macarons**  
**Assorted Cheesecake Bites**  
**Easter Chocolate Eggs**  
**Petit Four Sec Cookies**  
**Fresh Berries with Citrus Sabayon**  
**Chocolate Dipped Strawberries**  
**Chocolate Cup with Milk Chocolate Mousse**  
**Tahitian Vanilla Bean Crème Brûlée**  
**Dark Chocolate Mousse Cake**  
**Tropical Mango Mousse Cake**  
**Blueberry Crumble Tart**  
**Lemon Meringue Tart**  
**Fresh Fruit Tart**



## *Kid's Table*

**Mini Cheeseburgers**  
**Fried Chicken Fingers with Honey Mustard**  
**Penne with Meat Balls and Marinara Sauce**  
**Franks in a Blanket**  
**Curly Fries**  
**Cheese, Celery & Rainbow Carrot Sticks**  
**Fresh Fruit Platter**  
**Chocolate Chip Cookies**  
**Peanut Butter & Jelly Sandwiches**

\$195 per person, includes Bottomless Mimosa, Bellini and Bloody Mary  
\$85 per Child (5-12 years old) Complimentary for children 4 years and under  
All prices are subject to a 24% service charge and a 10% sales tax

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness*