



Bakery

**Butter Croissants, Pain Au Chocolate
Apple turnover, Muffin and Breakfast Breads
Freshly Baked Breads Rye, Wheat
Farmhouse Butter, Preserves, Honey, Marmalade**

Juices

**Freshly Squeezed Orange and Grapefruit
Cranberry**

Charcuterie and Cheese

Prosciutto di Parma, Coppa, Soppressata, Salame Felino

Pate de Campagne, Bresaola, Dry Chorizo

House-Made Pickled Vegetables, Roasted Garlic Cloves

Selection of Mustard, Baguette Croutons

Thomasville Tomme, Imperial Buck Three-Year Cheddar

Humboldt Fog Goat, Lindale Gouda, Bay Blue Cheese



Avocado Toast Station

Willard House-Smoked Salmon

Crushed Avocado, Chopped Hard Boiled Egg, Baby Tomato

Chopped Bacon, Shaved Radish, Toasted Country Bread

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 Mousseline

Lemon and Lime Wedges, Tabasco Selection

Soup Station

Maryland Crab Soup

Spring Corn Chowder



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 Pancakes

Berries, Bananas, Maple Syrup, Chocolate Chips
Nutella Cream, Toasted Almonds, Vanilla Whipped Cream

Scrambled Eggs

Applewood Smoked Bacon

Chicken Sausage

Breakfast Potato Medley

Sliced Fruit and Berries

Sushi Station

Assorted Rolls made by Sushi Chef



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, Burrata Cheese, Toasted Almonds

Strawberry Vinaigrette

Artisan Baby Romaine, Fried Capers

Parmesan Cheese, Toasted Croutons

Caesar Dressing



Sides

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

Desserts

Assorted Verrines
Assorted Cream Puffs
Easter Cookies
Assorted French Macarons
Assorted Cheesecake
Easter Chocolate Eggs
Petit Four Sec Cookies
Mixed Berries Lavender Sabayon
Chocolate Covered Strawberries
Valrhona Manjari Chocolate Mousse Cup
Tahitian Vanilla Crème Brûlée
Coconut Cream Cake
Carrot Cake
Blueberry Crumble Tart
Key Lime Meringue Tart
Fresh Fruit Tart



Kid's Table

Mini Cheeseburgers
Mini Margarita Pizza
Penne with Marinara Sauce
Fried Chicken Fingers with Honey Mustard
Cheese, Celery, Rainbow Carrot Sticks
Peanut Butter & Jelly Sandwiches
Chocolate Chip Cookies
Fresh Fruit Platter
Curly Fries

\$195 per person, includes Bottomless Mimosa, Bellini's and Bloody Mary
\$85 per Child (5-12 years old) Complimentary for children 4 years and under
All prices are subject to 25% service charge and 10% sales tax

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