

**Easter Brunch ~ Emerald Ballroom ~ Sunday, April 24 ~ 11am-3pm
Reservations Required ~ 973.827.5996, Ext. 3**

Cold Display

Artisanal Cheese, Grapes, Nuts and Artisan Breads
Cantaloupe & Honeydew Melon with San Danielle Prosciutto
Organic Mixed Greens & Caesar Salad ~ Heirloom Beets, Montrachet Goat Cheese & Arugula
On the Vine-Tomato & Mozzarella, Fresh Basil, Balsamic Reduction
Roasted Wild Mushrooms & Green Vineland Asparagus Salad

Assorted Breakfast Breads, Bagels, Croissants & Rolls
Whipped Butter, Crème Cheese & Jelly

Hot Buffet

Scrambled Farm Eggs ~ Eggs Benedict ~
Cinnamon French Toast ~
Breakfast Sausage ~ Roasted Yukon Gold Potatoes
Orecchiette with Spring Peas, Mushrooms in Parmesan Broth
Farmers Vegetable Medley ~ Bay Shrimp & Scallops New Burg
Eggplant Rollatini ~ Hillfarms Chicken with Spinach, Tomato Fondue
Herb Crusted Grouper, Saffron Vin Blanc ~Duroc Pork Loin With Dried Fruits, Mustard Demi-Glace

Omelet Station

Made To Order With Choice Of:
Pine Island Onions ~ Bell Peppers ~ Mushrooms ~ Green Asparagus ~ Broccoli ~ Cobb Ham
~Vermont Cheddar ~ Aged Swiss

Seafood Station

Jumbo Shrimp Cocktail
In-house Smoked Salmon
Cocktail Sauce, Mignonette Sauce & Lemon Wedges on Ice Carving Display

Carving Station

Slow Roasted Sterling Silver Prime Rib au Jus
Herb roasted Colorado Leg of Lamb with Minted Lamb Sauce

Dessert Station

Mini Chocolate Fudge Square ~ Strawberry Panna Cotta
Chocolate Mousse ~ Fresh Fruit tart ~ Miniature Crème Brulee
Assortment of Mini Pastries & Profiteroles ~ Chocolate Covered Strawberries
Decorated Cup Cakes ~ Exotic Skewered Fruit Display

\$42 Per Adult*; \$16.95 Per Child (Ages 5-12)*; Children Under 5 Free*

Emerald Ballroom ~ One Wild Turkey Way, Hardyston, NJ 07419 ~ 973.827.5996 Ext. 3

*Before tax & gratuity