

emerald ballroom

EASTER BRUNCH

Sunday, April 20th 2025 — 11:00am - 4:00pm

seasonal table

CURED MEAT + ARTISAN CHEESES {GF}

SEASONAL FRUIT DISPLAY {GF}

HORIATIKI GREEK SALAD feta cheese, kalamata olives, fresh oregano {GF}

ROASTED BEET SALAD arugula, goat cheese, walnuts, balsamic vinaigrette {GF + N}

RED QUINOA SALAD pickled pearl onion, cherry tomatoes, mint, herb vinaigrette

STONE FRUIT SALAD parmesan cheese, baby kale, pistachio pesto

freshly baked

DONUT WALL WITH ASSORTED TOPPINGS + GLAZES

CROISSANTS | BAGELS | DANISHES | MUFFINS | BREAD ROLLS | CORN BREAD | GARLIC KNOTS {N}

whipped butter, cream cheese, jams

seafood and raw bar

RED SNAPPER CEVICHE salsa macha, chilis, pepitas, cilantro {GF + N}

SMOKED SALMON | JUMBO PEELED SHRIMPS | OYSTERS | LITTLENECK CLAMS {GF}

cocktail sauce, horseradish, mignonette sauce, lemon wedges

hot egg station

OMELETTES made to order with choice of assorted toppings {GF}

EGGS BENEDICT freshly poached eggs, hollandaise sauce, carved ham or smoked salmon {GF}

hot buffet

PAN SEARED BRANZINO scallion, purslane butter sauce {GF}

CHICKEN PICCATA haricot vert, capers, fresh herbs {GF}

FRENCH STEAK AU POIVRE cipollini, creamy peppercorn sauce {GF}

ORECCHIETTE PASTA white bean cassoleut, spinach, parmesan, garlic butter

ROASTED SEASONAL VEGETABLES {GF}

carving station

ROSEMARY ROASTED LEG OF LAMB mint pesto, lamb demi-glace {GF}

HONEY GLAZED SMOKE HOUSE HAM mango chutney {GF}

pastry table {N}

WHITE + DARK CHOCOLATE FONDUE WITH ASSORTED TOPPINGS SWEET + SAVORY

MINI LOBSTER TAILS | CARROT CAKE | LEMON MOUSSE | CHOCOLATE CAPRESE | TIRAMISU

PUMPKIN CHEESECAKE | PEAR MOUSSE | MACAROONS | CHOCOLATE COVERED STRAWBERRIES | ROCHER

{GF} Gluten Free {N} Contains Nuts

Adults — \$80 per person | Ages 4 - 11 — \$35 per person | 3 & under are free (all prices are plus tax & administrative charge)

Reservations are required, please call 877.280.7140. Space is limited.

