SUNDAY, APRIL 21st 2019

Fiddler's Elbon Easter Brunch

<u>Cold Buffet</u>

Artisanal Cheese and Charcuterie Cornichons | Grapes | Nuts and Artisan Breads Organic Mixed Greens & Caesar Salad Montrachet Goat Cheese | Arugula Heirloom Beets Caprese & Mozzarella Salad Fresh Basil Balsamic Reduction Chilled Chicken Salad Wild Mushrooms & Green Asparagus Salad Devilled Eggs Golden Quinoa & Chick Pea Salad Tabbouleh Salad with Grilled Vegetables

Assorted Breakfast Breads | Bagels | Breaded Brioche | Croissants & Rolls Whipped Butter | Crème Cheese & Jelly

<u>Granola Bar</u>

Fiddlers Granola| Organic Yogurt Nuts| Bananas| Dried Fruit Fresh Fruit Display Yogurt Mint Dip Acai Bowls and Fruit

<u> Hat Breakfast Buffet</u>

Classic Eggs Benedict Scrambled Eggs| Cinnamon French Toast Pancakes Waffles | Blintzes with Fruit Sauce Indian Valley Breakfast Sausage Applewood Smoked Bacon| Home Fries

<u>Omelet Station</u>

Eggbeaters | Egg White | Whole Eggs Made To Order With Choice Of: Pine Island Onions | Bell Peppers Mushrooms | Green Asparagus | Broccoli Cobb Ham | Bacon | Sausage Vermont Cheddar | Aged Swiss

Seafood Station

Jumbo Shrimp Cocktail Smoked Salmon Station with: Pastrami | Smoked Salmon Dill Salmon Seared Tuna with Wakame Salad Oysters on the Half Shell | Littleneck Clams Smoked White Fish Cocktail Sauce | Mignonette Sauce Lemon Wedges Vegetable Sticks Ranch Dressing Chicken Fingers | French Fries | Mac'n Cheese Mozzarella Sticks <u>Soup Station</u> Chicken Noodle Wild Mushroom Soup

<u> Hot Buffet</u>

Wild Mushroom Ravioli White Truffle Cream Sauce Bay Shrimp & Scallops Newburg Asian Vegetable Stir Fry with Basmati Rice Chicken Roulade Spinach Tomato Fondue Salmon

Saffron Vin-Blanc Duroc Pork Loin with Dried Fruits Mustard Demi-Glace Braised Beef Short Ribs Parsnips and Carrot Medley

Carving Station

Slow Roasted Sterling Silver NY Strip Horseradish Crème Herb roasted Colorado Leg of Lamb Minted Lamb Sauce Smoked Bone-in Ham Honey Mustard Glaze Auburn Turkey Breast Turkey Gravy Roasted Red Bliss Potatoes Farmers Vegetable Medley

Dessert Station

Crème Brûlée [GF] Crème Caramel [GF] Rum Raisin Bread Puddings [NF] New York Style Cheesecakes [NF] Carrot Cake with Cream Cheese Frostings [NF] Chocolate Crunch Cakes [NF] Red Velvet W/ Cream Cheese Frostings [NF] French Style Apple Tarts [NF] Surprise Candy Filled Cakes [NF] Italian Style Cannoli's [NF] **Raspberry Brown Butter Tarts** Chocolate Mousse Tulip Cups [GF] Key Lime Meringue Tarts [NF] Chocolate Dipped Strawberries [GF] Chocolate Ganache Tarts [NF] Assorted Cupcakes [NF] Easter Sugar Cookies [NF] Assorted French Macarons [GF] Haystack Nests [NF] Sundae Bar Assorted Toppings