**Easter Sunday Brunch 2020**

Iced Shrimp Cocktail and Seafood Salad Cocktails

Cocktail Sauce, Lemon

Chilled Asparagus Soup Shooters with Crab & Chive

 Tomato-Mozzarella Salad

Devilled Eggs

Cucumber-Dill Potato Salad

Spring Vegetable Salad in Phyllo Cups- Mixed Greens, Radish, Edamame, Roasted Corn

Goat Cheese and Poppy Seed Vinaigrette

Tabbouleh Salad- Romaine, Cucumber, Tomato, Feta, Pepperoncini and Zaatar-Lemon Vinaigrette

Kale Salad- Pickled Onion, Asparagus, Marcona Almonds, Dried Cherry, Focaccia Croutons and Truffle Vinaigrette

Chopped Wedge Salads in Bolero with Ranch

Fresh Fruit and Seasonal Berries

Charcuterie and Cheese Display

Assorted Danish, Muffins and Hot Cross Buns

Assorted Breads and Rolls

**Carving Station**

Herb Roasted Prime Rib of Beef

Au Jus, Horseradish Cream

Brown Sugar-Ginger Glazed Ham

Apricot Chutney

**Hot Buffet**

Dijon Herb Roasted Leg of Lamb with Mint Jus

 Roasted Salmon with Corn Relish and Chipotle Reduction

Seared Chicken Caprese with Roasted Tomato and Basil Beurre Blanc

Traditional Eggs Benedict

Buttermilk Whipped Potatoes

Seasonal Vegetable Medley

**Breakfast Buffet**

Omelets Made to Order

Pancakes made to Order with Maple Syrup and Butter

Bacon, Sausage Links and Patties

Buttermilk Biscuits and Country Gravy

Cheese Grits

**Kids Buffet**

Mini Cheese Pizza

Chicken Tenders with Ranch and Honey Mustard

Mini Cheeseburgers

Mac & Cheese

**Dessert Buffet**

Assorted Cakes and Pastries

Ice Cream Sundae Station