

EASTER BRUNCH

Sunday, March 31st 2024 — 10:00_{am} - 3:00_{pm} — Live Music!

• SOUP + SALAD •

CREAM OF MUSHROOM

TUSCAN DISPLAY aged cheese + grapes, cured + smoked meats, hot + sweet peppers, olives + gherkins

MESCLUN SALAD cherry tomato, cucumber, carrots, onion, champagne lemon vinaigrette

FRESH FAVA BEAN sliced fennel, mint, scallions, shaved parmesan

MEDITERRANEAN CHICKPEA cucumbers, grape tomatoes, roasted red peppers, red onion, kalamata olives, mint, parsley, dijon vinaigrette

BAKERY SELECTIONS

FRUIT DANISH + PASTRIES · MINI BLUEBERRY + CHOCOLATE CHIP MUFFINS FOCACCIA, SOURDOUGH, RAISIN NUT, WHEAT + MULTI GRAIN BREADS whipped butter, cream cheese, marmalade

SEAFOOD BAR

SHRIMP COCKTAIL • RED SNAPPER CEVICHE • NEW ENGLAND LOBSTER + AVOCADO SALAD cocktail sauce, lemon

BAGELS + LOX smoked salmon, red onion, tomato, capers, hard boiled eggs, chive cream cheese

• CARVING STATION •

APPLEWOOD SMOKED HAM pineapple chutney, honey mustard PRIME RIB OF BEEF horseradish cream, au jus

• HOT ITEMS •

RICOTTA SPINACH RAVIOLI brown butter, sage

WHOLE WHEAT PENNE PRIMAVERA zucchini, broccoli, asparagus, pepper, grape tomatoes, peas, cream sauce

PAN SEARED SWORDFISH sundried tomato butter

PORCINI DUSTED CHICKEN SCALOPPINE artichoke hearts, tomato, roasted garlic au jus

SEASONAL SAUTÉED VEGTABLES

MASHED POTATOES

OMELETTE STATION

CHEF PREPARED EGGS + OMELETTES bacon, sage breakfast sausage, home fries

KIDS CORNER

CHICKEN TENDERS + FRIES · MEATBALLS + MARINARA · PENNE + BUTTER · MAC + CHEESE

· DESSERT ·

FRUIT SALAD · CAKES · CHEESECAKE POPS · DESSERT BAR · PASTRIES CHOCOLATE COVERED STRAWBERRIES · CHOCOLATE MOUSSE CUPS

Adults — \$75 per person | Ages 4 - 11 — \$35 per person | Under 3 — FREE {plus NJ state sales tax & administrative charge} First Seating — 10:00am Second Seating — 12:30pm Third Seating — 3:00pm Reservations are required, please call 877.326.8672. Space is limited.