

# diamond ballroom

# EASTER BRUNCH

Sunday, April 17<sup>th</sup> 2022 — 11:00am - 3:00pm — Live Music!

## — SOUP —

CREAM OF MUSHROOM

## — SALAD —

TUSCAN DISPLAY aged cheese + grapes, cured + smoked meats, hot + sweet peppers, olives + gerkins  
MESCLUN SALAD cherry tomato, cucumber, carrots, onion, champagne lemon vinaigrette  
TOSSED CAESAR garlic herb croutons, parmesan reggiano, creamy caesar dressing  
GRAPE TOMATO + MOZZARELLA balsamic syrup, olive oil

## — BAKERY SELECTIONS —

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

## — SEAFOOD COCKTAIL BAR —

SHRIMP COCKTAIL, SIRACHA + GINGER CRAB, MARINATED CALAMARI + CITRUS  
NEW ENGLAND LOBSTER + AVOCADO SALAD  
cocktail sauce, lemon

## BAGELS + LOX

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

## — PASTA STATION —

MARINARA | ALFREDO | VODKA  
BACON | GRILLED CHICKEN BREAST | SHRIMP SCAMPI  
PARMESAN CHEESE | PEAS | JULIENNE VEGETABLES

## — CARVING STATION —

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

## — HOT ITEMS —

VEGETABLE, CHICK PEA + EGGPLANT COCONUT CURRY  
GRILLED SWORDFISH roasted fennel, cured olives, lemon+ basil white wine sauce  
GRILLED CHICKEN BREAST artichoke, tomatoes, roasted garlic  
GREEN BEANS + CARROTS  
RICE PILAF  
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 | STEAMED BROCCOLI

## — DESSERT —

FRUIT SALAD | CAKES | CHEESECAKE POPS | DESSERT BARS | PASTRIES  
CHOCOLATE STRAWBERRY TUXEDOS | CHOCOLATE MOUSSE CUPS

Adults — \$65 per person | Ages 4 - 11 — \$28 per person | Under 3 — FREE { plus tax & service charge }

Reservations are required, please call 877.326.8672. Space is limited.

