



Breeze

EASTER BRUNCH GRAND BUFFET 2019

APPETIZER DISPLAY

ASSORTED BREAKFAST BREADS AND PASTRIES
brioche | lemon poppy bread | cinnamon rolls | croissants | danishes

AN ARRAY OF IMPORTED AND DOMESTIC CHEESES
baguettes | crackers | breadsticks

MIXED FIELD OF GREENS AND MICRO GARDEN GREENS

tomatoes | corn | cucumbers | chick peas | carrots | bacon pieces |
hard boiled eggs | avocados | onions | olives | fava beans | croutons
choice of dressings and cheeses

ASSORTED FRESH FRUIT DISPLAY

yogurt | honey | mascarpone

ASSORTMENT OF CURED MEATS

prosciutto | ham | turkey | sausages

SOUPS

ASPARAGUS WITH LEEKS

CLAM CHOWDER

ENTREE ACTION STATION

MINT GLAZED LEG OF LAMB

natural jus | garlic sauce | mint jelly

BAKED HAM

pineapple glaze

OMELETTE STATION

mushrooms | bell peppers | onions | tomatoes | sausage | bacon | ham |
gruyere | cheddar | american cheeses

FRESH WAFFLE STATION

strawberries | blueberry compote | new england maple syrup |
whipped cream | home-made chocolate fudge

HOT ACCOMPANIMENTS

EGGS BENEDICT | ROASTED MARBLE POTATOES |
GRILLED VEGETABLE MEDLEY | GRILLED CHICKEN BREAST
OVEN-ROASTED SALMON | SIGNATURE ORZO PASTA

DESSERT DISPLAY

FRESH FRUIT COBBLER | CUPCAKE MOSAIC | ECLAIRS |
BIRD'S NEST CAKE | STRAWBERRY DREAM CAKE |
CARROT CAKE | CHOCOLATE TRUFFLE PIE |
BUNDT CAKE | CRANBERRY-ORANGE CHEESECAKE

CHILDREN'S BUFFET

SHELL PASTA BOLOGNESE | STEAMED VEGETABLES |
CHICKEN TENDERS | CHOCOLATE FOUNTAIN

\$62.00 per Adult; \$31.00 per Child (ages 5-12 years)
and Free for Children under age 5
Plus tax and gratuity

Executive Chef, Cedric Beguin

