



Easter Brunch Menu

APRIL 9, 2023 | 9 AM - 4 PM

Salad Station

Quinoa Salad with Kale
& Butternut Squash
Pistachio Ambrosia Salad
Potato Salad

Curry Cashew Chicken Salad
Broccoli Salad with
Dried Cranberries, Bacon &
Sunflower Seeds

Fresh Fresh Fruit Display
Caprese Salad
Green Salad with Assorted Toppings
Caesar Salad

Antipasto Station

Traditional Hummus | Fried Pita Bread | Olive Tapenade | Cherry Peppers | Pickled Asparagus
Pickled Green Beans | Sliced Prosciutto | Sun Dried Tomatoes Pepperoncinis | Hard Salami
Genoa Salami | Capicola | Marinated Artichoke Hearts | Sweet Gherkin Pickles

Artisan Cheese & Cracker Assortment

Cheddar | Havarti | Muenster | Gouda | Pepper Jack | Swiss | Herbed Chevre | Herbed Boursin | Garlic
Cracker Assortment | Breadsticks | Seasonal Warm Brie | Dried Fruit & Nut Topping

Assorted Breads & Pastries

Fresh Baked Scones | Assorted Muffins | Rolls | Danishes | Cinnamon Coffee Cake | Huckleberry Coffee Cake | Butter

From the Carving Board

PEPPER CRUSTED PRIME RIB
Au Jus and Creamy Horseradish

HONEY GLAZED SMOKED HAM
Served with Assorted Mustards

HICKORY RUBBED SALMON
Cajun Tartar Sauce and Lemon



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Chilled Seafood Display

Shrimp Cocktail

Chilled Clams & Mussels

Ahi Poke Shooters

Smoked Salmon Lox

Cream Cheese, Capers, and Toasted Bagel Chips

Signature Brunch Selections *(Available Until 2 PM)*

Traditional Eggs Benedict
Dockside Poppyseed Potatoes
Assorted Root Vegetables
Crème Brulee French Toast

Scrambled Eggs with Cream
Cheese & Chives
Hardwood Smoked Bacon
Brown Sugar Bacon
Garlic Chicken Sausage

Andouille Sausage
Breakfast Sausage Links
Herb Roasted Red Potatoes
Braised Short Ribs
Lobster Macaroni & Cheese

Made-To-Order Omelets *(Available Until 2 PM)*

Diced Smoked Ham | Crispy Bacon Bits | Sausage | Bay Shrimp | Monterey Jack Cheese
Cheddar Cheese | Pepper Jack Cheese | Diced Tomatoes | Diced Green Onions | Peppers Red Onions
Fresh Spinach | House-made Salsa | Mushrooms | Asparagus

Made-To-Order Crepes *(Available Until 2 PM)*

Bavarian Cream Filling | Grand Marnier | Assorted Fruit Toppings | Whipped Cream

Grand Display of Assorted Miniature Desserts from Executive Pastry Chef Debbie Hime.

Kids' Station

Scrambled Eggs | Mini Pancakes | Hash Brown Patties | Macaroni & Cheese | Chicken Strips
Mini Corn Dogs | Pudding Cups | Rice Crispy Squares