



Easter Sunday Brunch Buffet

April 5, 2015 10:30 am – 2:00 pm

Reservations are required

Tel. 978-692-5700

A Complimentary Mimosa, (Adults)

*A lavish display of farmhouse cheeses
Bakery fresh Blueberry and Cinnamon coffee cake,
Pecan rolls and Assorted fresh Danish and Muffins*

*Omellette Station, Eggs Benedict
Belgian Waffles with Strawberries and Whipped Cream
Hickory Smoked Bacon, Country Sausage
Cottage Fried Potatoes
Baked Fresh Petite Pain
Classic Caesar Salad, Spring Greens with fresh Raspberries,
Oranges, Goat cheese and Marcona Almonds*

*Fresh sliced tropical fruits: Golden pineapple, Spring
Melons, Strawberries, Navel Oranges and Blueberries*

Gulf Shrimps with traditional cocktail sauce.

*Carving Station: Roast Rib Eye of Beef with Horseradish Cream
Glazed Smithfield Ham, Roast Leg of Spring Lamb*

*Braciolo di Pollo, tender breast of chicken stuffed with Prosciutto,
fresh basil, sundried Tomatoes, Mozzarella, Provolone, and
Parmigiano Reggiano, rolled sauteed and sliced,
served with Marsala Demi-Glace.*

*Fresh Norwegian Salmon, Oven Poached with wine and served
with an Oriental Honey Glaze.*

*Fresh Strawberry Shortcake, Chocolate Genoise, Three Leches,
Apple Crisp, Eclairs, Assorted Fresh Baked Cookies, Fudge
Brownies, Bread Pudding, Blueberry Pie*

*\$30.95 Adults per person, \$15.95 Child 12 years and under
\$3.95 under 5 years*