

EASTER BRUNCH MENU

SUNDAY APRIL 4TH, 2021 · 10AM-4PM

Reservations are required

Upon guests seating, Family-Style first course is served

A Baked Stuffed Brie en Croute with Raspberries

Deviled Eggs.....Pickled Vegetable Crudit 

Smoked Salmon Platter.....Fresh Fruit Plate

A Bowl of Mixed Greens with tomato, cucumber, carrots and croutons.....side dressing of Balsamic, Caesar, Italian

Bread Baskets of Rolls, Croissant, Crackers, Flatbreads, Danish and Mini Bagels.....Butter, Cream Cheese

Food Stations spread throughout the Lodge all with Plexiglas dividers....all food items to be plated by Culinary Team Member

Soup

Cream of Wild Mushroom

Manhattan Clam Chowder

Omelette

Made to order Omelettes, Eggs any style, omelette toppings to include Onions, Peppers, Tomato, Mushroom, Spinach, Broccoli, Sausage, Bacon, Ham, Cheddar Jack Cheese, Swiss, Cooper

Egg Whites

From the Griddle

Mini Belgian Waffles

Jumbo Cut Cinnamon French Toast

Mixed Berry and Whip Cream Topping

Vermont Maple Syrup

Carving Station

Baked Ham with Cherry Glaze....Roast Beef au jus

Leg of Lamb Mint Demi-Glace

Baked Cedar Plank Salmon Mustard Dill crust, Beurre Blanc

Side Station

Sausage.....Bacon

Eggs Benedict.....Home fries

Chicken Marsala.....Shrimp Scampi

Chicken Nuggets and French Fries

Macaroni and Cheese.....Baked Ziti

Buttered Bow Tie Pasta

Mashed Potato.....Roasted Tri Colored Potato

Basmati Rice Pilaf

Green Beans.....Glazed Carrots

Dessert

Assorted Mini-Pies.....Petit Four.....Cookies.....Brownies.....Cakes

Hot Apple Cobbler.....Sundae Bar