

HAPPY EASTER

Brunch

GREETING

Assortment of scones and muffins

Whipped honey butter

APPETIZERS

(choose one)

Harvest Salad- mixed greens topped with grape tomatoes, cucumbers, marinated carrots, slivered red onion, and cornbread croutons.

Choice of Lemon- Thyme or Basil Buttermilk Dressings

Bowl of Tomato Basil Bisque with Fried Tortellini.

MAIN COURSE

(choose one)

Sliced Virginia Pit Ham, Maple, and Grain Mustard Sauce

Chicken Florentine, Natural Breast with Spinach and Fontina Cream

Carved Herb-rubbed Roast Beef, Cabernet Au Jus

Grilled Mahi-Mahi, Apricot Mango Salsa

Vegan Moussaka Layered Eggplant, Lentils, and Potato in Savory Tomato Sauce, Vegan "Béchamel"

SIDE ITEMS

(choose two)

Scalloped Potatoes

Smoked Gouda Mac and Cheese

Sweet Basil Corn Soufflé

Green Beans Polonaise with Chopped Egg and Breadcrumbs

Steamed Broccoli with Vermont Cheddar

Balsamic glazed Roasted Brussels

DESSERT

Set up in our Wine Bar

Scratch Banana Pudding with Meringue

Sweet Cheese-filled Crepe Blintzes, Citrus Sauce, and Whipped Cream

Mixed Berry and Almond Wine Glass Trifles

Warm Brownie Turtle Sundae, Ice Cream, Caramel, and Wet Nuts

Crème Brule Cheesecake