

Easter Brunch Buffet

\$45/per-person
\$20/per-person ages 8-12

RAW BAR

Chefs Oyster Shucking Station With Champagne
Mignonette, House Hot Sauce & Tuna Tartare
On Crispy Wonton Chips

SALAD STATION

Salade Fleur

Mixed Greens, Candied Walnuts, Gorgonzola,
Balsamic Vinaigrette

Classic Caesar

Chopped Romaine, Croutons, House-Made Dressing

SELECTIONS

Assorted Fresh Fruits

Melon, Cantaloupe, Pineapple

Scrambled Eggs

Local Farm Fresh

Applewood Bacon

Jasper Farm

Sausage

Maple Syrup Links

Breakfast Potatoes

Peppers, Onions, Paprika

BUILD YOUR OWN WAFFLES

Mixed Berries, Whipped Cream, Maple Syrup,
Maple Butter

CHEFS CARVING STATION

Honey Glazed Ham
Roasted Turkey Breast
Condiments & Sauces

SLIDERS STATION

Mini Burgers, Lettuce, American Cheese, Onion Ring,
Bacon Aioli, Fries & Condiments

SANDWICH STATION

Caprese

Buffalo Mozzarella, Basil, Tomato, Nut-Free Pesto,
Balsamic, Focaccia Bread

Tuscan

Prosciutto Di Parma, Mozzarella, Arugula,
Mustard, Focaccia Bread

Chicken Salad

Willow Tree Chicken, Arugula, Pickles,
Cranberry Pecan Bread

Hummus

House Recipe Hummus, Cucumber Slaw,
Spinach Wrap [V]

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Before placing your order, please inform your server if a person in your party has a food allergy.*
