

# • EASTER BRUNCH BUFFET 2024 •

11am-6pm

\$75++ adults | \$35++ children under 12

## welcome center

### fresh baked breakfast pastries & international cheeses

baked muffins, croissants, sticky cinnamon rolls, danishes, bagels  
whipped butter, whipped cream cheese assortment, seasonal jams

### lavish fruit display

seasonal berries, tropical fruits  
yogurt, house made granola, honey, fresh fruit preserves

### mediterranean & salad station

grilled & marinated vegetables, cous cous, hummus, feta cheese,  
assorted olives, dolmas, ricotta salata, mozzarella & tomato salad,  
heirloom beets, flat breads & focaccias

little gem caesar salad, parmesan

farmers spring select, shaved baby carrots and radishes, toasted  
sunflower seeds, sunflower goddess dressing

## brunch favorites

### belgian waffles & dinges bar

select your sweet & savory toppings

**sweet:** nutella, whipped cream, fresh berries, crushed cookies,  
caramelized bananas, chocolate fudge, strawberry jam, vermont  
maple syrup, ice cream

**savory:** fried chicken, bbq pulled pork, cheddar, goat cheese cream,  
hot honey

### challah french toast

bananas, caramelized apples & vermont maple syrup  
sides: chive hash browns, applewood bacon, grilled sausage

### fresh made omelets

cheese, mushrooms, peppers, salsa, tomatoes, onions, ham, bacon

## heavy hitters

### BYOP - build your own pasta

assorted selection of pastas, sauces, & toppings

### maddy's surf

herb crusted salmon, rosemary-garlic potatoes, lemon beurre blanc

roasted cod, wild rice, melted leeks, tomato confit

prince edward island mussels, white wine, garlic & herbs

paella, shrimp, clams, scallops, spanish chorizo

### maddy's turf

hickory smoked turkey, gravy

rosemary rubbed leg of lamb, mint jelly, rosemary-garlic  
roasted potatoes

maple glazed ham, pineapple rum glaze

roast beef, au jus, horseradish cream

accompaniments: loaded mashed potato bar, spring vegetables

sweet endings assortment of pies, cookies, & cakes  
coffee & tea