

• EASTER BRUNCH BUFFET 2025 •

11am-1pm

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

welcome center

fresh baked breakfast pastries

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

artisanal cheese display

featuring point Reyes blue, saint andre, grafton cheddar, manchego,
grana padano, truffle gouda, and goat cheese served with traditional
accompaniments inclusive of hearth baked breads, crackers,
honeycomb, seasonal fruit, preserves and Jam.

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,
breakfast potatoes, sausage, and 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

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