

# EASTER BRUNCH

## BREADS & SWEETS

ASSORTED PASTRIES  
MUFFINS  
CROISSANTS

## SALADS

MARKET VEGETABLE  
artisan greens, red wine vinaigrette

CAESAR  
little gem lettuce, chopped egg, anchovies, parmesan crisp

SEASONAL FRUIT  
cantaloupe, strawberries, blueberries, grapes, pineapple

ASPARAGUS AND BURRATA  
frisée, brown butter croutons, sherry vinaigrette, saba

## GARDE MANGER

SEAFOOD TOWER  
chef's selection

ANTIPASTI  
soppressata, prosciutto, mortadella, smoked duck,  
assorted cheeses, pickled vegetables, grilled asparagus

PIMENTO CHEESE DEVILED EGGS

SMOKED SALMON  
capers, red onion, creme fraiche

WHITE FISH OR SMOKED TROUT SALAD  
preserved lemon, melon, chilis

GRILLED ASPARAGUS

## OMELETTE STATION

DESIGN YOUR OWN  
sautéed vegetables, breakfast meats, assorted cheeses

## WAFFLE BAR

DESIGN YOUR OWN  
candied nuts, seasonal fruit, sweet treats

## HOT ENTRÉES

NY STEAK AND EGGS  
HICKORY SMOKED SALMON  
MARYLAND CRAB CAKE BENEDICT  
CHICKEN, BISCUITS, AND SAUSAGE GRAVY  
FRENCH TOAST WITH BERRY COMPOTE  
PINEAPPLE GLAZED HAM

## HOT SIDES

HERB-ROASTED POTATOES  
THICK-SLICED SMOKED PORK BELLY  
BREAKFAST SAUSAGE LINKS  
STONE-GROUND WHITE CHEDDAR GRITS  
COLLARD GREENS  
CRISPY FRIED BRUSSELS SPROUTS

## DESSERTS

CARROT CAKE WITH CREAM CHEESE FROSTING  
LEMON BARS  
CHEESECAKE WITH MIXED BERRIES  
CHOCOLATE MOUSSE

\$65 ADULT | \$25 CHILDREN 6-12 | FREE FOR CHILDREN UNDER 6

**METROPOLITAN HOSPITALITY GROUP**