







Easter Brunch



\$55 Prix Fixe Menu

Beverages

Mimosa

Champagne and orange juice cocktail, garnished with a fresh orange slice

Bloody Mary

Vodka mixed with tomato juice and spices, garnished with celery and olives

Iced Tea

Refreshing iced tea served with lemon wedges and fresh mint

Coffee & Tea

A variety of hot beverages like coffee, espresso, cappuccino, & assorted teas

Deviled Eggs Trio

Classic deviled eggs with variations like smoked salmon, avocado, and bacon

Appetizer Fruit Platter

Assorted fresh fruits such as strawberries, pineapple, melon, and grapes, served with honey yogurt dip

Hot Cross Buns

Traditional Easter buns flavored with spices and dried fruits, served warm with butter

Main Course

Eggs Benedict

Poached eggs and Canadian bacon on toasted English muffins, topped with hollandaise sauce, served with roasted potatoes

Smoked Salmon Platter

Thinly sliced smoked salmon served with cream cheese, capers, red onions, and bagels

Shrimp & Grits

Sautéed Shrimp served with creamy jalapeño and poblano grits topped with burrata and micro-greens

Vegetable Frittata

Oven-baked omelet with seasonal vegetables, herbs, and cheese, served with mixed greens

Quiche Lorraine

Savory pastry filled with bacon, Swiss cheese, and caramelized onions, served with a side salad

Sides

Hash Browns

Crispy shredded potatoes seasoned with herbs and spices

Grilled Asparagus

Tender asparagus spears grilled and seasoned with olive oil, salt, and pepper

Spring Pea Salad

Fresh peas, mint, feta cheese, and lemon vinaigrette

Desserts

Carrot Cake

Moist carrot cake with cream cheese frosting, garnished with walnuts and shredded carrots

Lemon Bars

Tangy lemon filling on a buttery shortbread crust, dusted with powdered sugar

Chocolate Easter Eggs

Assorted chocolate eggs filled with caramel, peanut butter, or nougat

