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## EASTER BRUNCH 2022

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**SELECTION OF SEASONAL FRUITS**

**HOUSE MADE GRANOLA**

**FRESHLY-BAKED SWEET & SAVORY PASTRIES**

**APPLEWOOD SMOKED BACON**

**MAPLE BREAKFAST SAUSAGE**

**CRUSHED BREAKFAST POTATOES**

**SOFT SCRAMBLED EGGS WITH FINE HERBS**

**CALEDONIA HONEY-GLAZED CARROTS**

**BACON & MUSTARD ROASTED BRUSSELS SPROUTS**

**SPINACH SALAD**

with strawberries, maplebrook feta, toasted pecans, smoked honey vinaigrette

**TOSSED FARM FRESH GREENS**

with maple balsamic dressing & spring vegetables

**SPRING VEGETABLE & CHEVRE FRITTATA**

**FRENCH TOAST CASSEROLE**

with roasted apples, cinnamon whipped cream, vermont maple syrup

**MADE-TO-ORDER OMELET BAR**

**CARVING STATION**

featuring cider-glazed ham, misty knoll turkey, and sour cream & chive biscuits

**CUSTOM FLAVORED COFFEE STATION**

**FRESH FRUIT JUICES**

**MIMOSA & BLOODY MARY BAR**

**EASTER LAWN DESSERT DISPLAY**

featuring strawberry shortcake, mini pies, cookies, whimsical cupcakes, seasonal tarts, peter's carrot cake, assorted macarons, valrhona chocolate fudge cake, and rocky road brownies

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**\$35/ADULT | \$18/KIDS**

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