

# *Easter Brunch*

**\$46 Per Person**



## **Cold Foods**

Fresh Fruit  
Assorted Bagels, Pastries, and Danishes  
Shrimp Cocktail  
Oysters on the Half Shell  
Pastrami Smoked Lox  
with traditional Chopped Egg, Tomato, Onion, Capers  
Ancient Grain Salad  
Maplebrook Feta, Roasted Vegetables, Sundried Tomatoes, Honey-Mint Vinaigrette  
Orchards Salad  
Arcadian Lettuces, Fresh Cucumber, Red Onion, Sundried Cranberries,  
Goat Cheese, Candied Walnuts, and Maple Balsamic Dressing  
Assorted Imported and Local Cheeses served with Jams, Spreads, Mostarda, Crostinis, and Crackers

## **Hot Foods**

French Green Beans with Tomato Concasse, Italian Herbs  
Gratin Dauphinoise Potato with Vermont Apples, Cabot Cheddar, Roasted Garlic  
Molasses Brined Roasted Chicken served Picatta Style with Capers  
Cage-free Scrambled eggs with Fresh Chives and Cheddar  
Captain Crunch Crusted French Toast with Frangelico Infused Syrup, Caramelized Banana  
Old Bay Seasoned Home Fries  
North Country Smokehouse Bacon and Sausage

## **Chef Attended**

Omelet Station  
House Smoked Striploin with Accompaniments  
Bourbon, Brown Sugar & Dijon Crusted Spiral Ham

## **Desserts**

Display of Assorted House Made Desserts

**Executive Chef Brandon Schatko**

