

EASTER SUNDAY

BRUNCH BUFFET 45 PER PERSON



PASTRIES

FRESH CROISSANTS
STRAWBERRY PIES
CINNAMON ROLLS
cream cheese icing

BLUEBERRY MUFFINS
CRANBERRY-ORANGE MUFFINS
PARKER HOUSE ROLLS
whipped butter

BREAKFAST

PASTRAMI CORNED BEEF HASH
smoked, chimichurri
SPANISH POTATO & EGG TORTILLA BAKE
HOUSE-MADE BISCUITS & SAUSAGE GRAVY
'MINI' MUSHROOM & GOAT CHEESE QUICHE

BOURBON BANANA BREAD PUDDING
CLASSIC BREAKFAST POTATOES & ONIONS
BACON & BREAKFAST SAUSAGE
MADE TO ORDER OMELETS
traditional choices

LUNCH BUFFET

7 LAYER SALAD
WALDORF SALAD
served in gem lettuce cups
MIXED GREEN SALAD
goat cheese, fresh strawberries, champagne vinaigrette
DEVILED EGGS
BBQ seasoning, grated horseradish
PEEL & EAT SHRIMP COCKTAIL
SEASONAL FRESH FRUIT
YOGURT & HOUSE-MADE GRANOLA
SMOKED SALMON DISPLAY
lavosh, red onion, crème fraiche, caper berries
BAGELS & CREAM CHEESE

HOUSE-MADE SPAETZLE
gruyere cream
YUKON GOLD MASHED POTATOES
CREAMED ENGLISH PEAS
bacon lardons and mint crumble
STEAMED BROCCOLI
MOM'S FAVORITE CORN & RICE CASSEROLE
FRIED CHICKEN TENDERS
roasted gravy
SEAFOOD RIGATONI PASTA
garlic cream, herbes de provence
PAN ROASTED ORA KING SALMON
buttered orzo pasta
STOCK HILL TENDERLOIN BEEF BOURGUIGNON

HAM & PRIME RIB CARVING STATION WITH STOCK HILL'S SIGNATURE SAUCES

DESSERTS

MEYER LEMON TARTS
toasted meringue
HOUSE-MADE CHOCOLATE CHIP COOKIES
WHITE CHOCOLATE CUPS
dark chocolate mousse

BANANA CREAM PIES
chantilly cream
CREME BRULEE TARTS
fresh fruit
CHERRY STREUSEL PIES