

HAPPY EASTER

SUNDAY, APRIL 12 IN THE GRAND BALLROOM

PLEASE CALL FOR RESERVATIONS, 412-553-5235

BREAD DISPLAY

ASSORTED BREADS | SCONES
FLAVORED BUTTERS | HUMMUS | CRUDITÉS
BAGELS | SPREADS

APPETIZER STATION

IMPORTED CHEESES AND CHARCUTERIE

DEVILED EGGS
Chive | Bacon Jam | Tapenade

COCKTAIL SHRIMP
Chile Sauce | Lemon

SMOKED SALMON DISPLAY
House Cured | Sliced Salmon

EGGS | BREAKFAST ITEMS

OMELET STATIONS

BROCCOLI CHEDDAR QUICHE
Béarnaise

EGG WHITE FLORENTINE

PORK SAUSAGE | ARTISAN SAUSAGE

CRISPY APPLEWOOD SMOKED BACON

BANANA CRUMB CAKE

WAFFLES
Rivendale Farms Syrup | Whipped Cream

CARVERY

GLAZED BONE-IN HAM
Brown Sugar Bourbon

LEG OF LAMB
Mint Jelly | Apricot Chutney

SLOW ROASTED BARON OF BEEF
Port Wine Jus

PAN SEARED SALMON
Three Mustard Cream

STARCHES

7 GRAIN RICE PILAF
MASHED POTATOES | SWEET POTATOES
PAN GRAVY | MAPLE PECAN BUTTER
BAKED LOCAL CHEDDAR & CAVATAPPI

VEGETABLES

ASSORTED COMPOSED SALADS
ROASTED SEASONAL VEGETABLES
HONEY DILL GLAZED BABY CARROTS
HERBED BROCCOLINI
ROAST FRENCH BEANS | BLISTERED TOMATOES

SWEET ENDINGS

CHOCOLATE CAKE

AÇAÍ CHEESECAKES
Sugared Blueberries

PRINCESS TRIFLE
Banana | Strawberry | Sponge Cake

SEASONAL MACAROONS

CHOCOLATE MOUSSE
Cookie Crumb

MINI FRUIT TARTS
Passionfruit | Berries

\$65 ADULTS, \$37 CHILDREN 6 - 12 (PLUS TAX)
COMPLIMENTARY FOR CHILDREN 5 & UNDER

SEATING AVAILABLE EVERY FROM 11:00 A.M. TO
4:00 P.M.