



Easter BRUNCH

SMOKED SALMON PLATTER

SERVED WITH CAPERS, RED ONION, DICED TOMATOES, AND PUMPERNICKEL TOAST

ASSORTED MINI BREAKFAST PASTRIES

BAGELS, DANISH, CROISSANTS, AND ASSORTED MUFFINS

POACHED CHICKEN SALAD

WITH WALNUTS, RED GRAPES AND LEEKS
SERVED OVER MESCULIN

BRIOCHE FRENCH TOAST MUFFINS

SERVED WITH RASPBERRY-WALNUT
MAPLE SYRUP

FRESH FRUIT SKEWERS

SERVED WITH HONEY-VANILLA SCENTED
YOGURT DIPPING SAUCE

HOMEMADE QUICHE

LORRAINE, CHEDDAR AND BROCCOLI, OR
ROASTED VEGETABLE AND GOAT CHEESE

CHARDONNAY POACHED SALMON

SERVED WITH SLICED LEMONS AND CITRUS-
DILL CRÈME FRAICHE

SKILLET BAKED FRITTATA

WITH SAUTÉED SPINACH, ROASTED TOMATO,
AND FETA CHEESE

WARM BRIE TARTLET

WITH GLAZED FIGS AND ROASTED VIDALIA ONIONS

SLICED FILET MIGNON

WITH HORSE RADISH CREAM ON
TOASTED CROSTINIS

SAVORY BREAD PUDDING

SOURDOUGH BREAD, GOAT CHEESE, ROASTED
PEPPER, SHITAKE, AND BRAISED SHALLOTS

GRILLED SHRIMP SALAD

GARLIC MARINATED GRILLED SHRIMP WITH
ROASTED TOMATOES, FRESH BASIL, CAPERS,
PINE NUTS, AND LEMON VINAIGRETTE

BRENNAN'S APPLE

HEARTS OF ROMAINE WITH APPLE, WALNUTS,
CRANBERRIES, ORANGES, AND BLUE CHEESE

MIXED MESCULIN

BABY FIELD GREENS, ROAST PEARS, CRUMBLER
GORGONZOLA, AND CANDIED WALNUTS WITH
FIG-BALSAMIC VINAIGRETTE

