

# • EASTER BRUNCH BUFFET •

11am-1pm

\$79++ adults | \$35++ children under 12

## welcome center

### fresh baked breakfast pastries

muffins, croissants, cinnamon rolls, danishes, bagels  
butter, whipped cream cheese, seasonal jams

### artisanal cheese display

point Reyes blue, saint andre, grafton cheddar, manchego, grana padano, truffle gouda, and goat cheese served with traditional accompaniments inclusive of hearth baked breads, crackers, honeycomb, seasonal fruit

### lavish fruit display

seasonal berries, tropical fruits  
yogurt, house made granola, honey

### mediterranean mezze & salad station

grilled & marinated vegetables, cous cous, hummus, feta cheese, assorted olives, dolmas, ricotta salata, mozzarella & tomato salad, heirloom beets, flat breads & focaccias

little gem caesar salad, parmesan

spring market salad, shaved baby carrots, radishes, toasted sunflower seeds, sunflower goddess dressing

## brunch favorites

### belgian waffles & dinges bar

select your sweet toppings

nutella, whipped cream, fresh berries, crushed cookies, caramelized bananas, chocolate fudge, strawberry jam, vermont maple syrup, ice cream

### challah french toast

bananas, caramelized apples, vermont maple syrup

### fresh made omelets

cheese, mushrooms, peppers, salsa, tomatoes, onions, ham, bacon, breakfast potatoes, sausage, and bacon

sides: chive hash browns, applewood bacon, grilled sausage

## heavy hitters

### BYOP - build your own pasta

assorted selection of pastas, sauces, & toppings

### maddy's surf

herb crusted salmon | rosemary-garlic potatoes, lemon beurre blanc  
roasted cod | wild rice, melted leeks, tomato confit

prince edward island mussels | white wine, garlic & herbs

paella | shrimp, clams, scallops, spanish chorizo

### maddy's turf

hickory smoked turkey | gravy

rosemary rubbed leg of lamb | mint jelly

maple glazed ham | pineapple rum glaze

roast beef | au jus, horseradish cream

accompaniments | loaded mashed potato bar, spring vegetables

## sweet endings

assortment of pies, cookies, & cakes  
coffee & tea

# • EASTER BUFFET •

2pm-7pm

\$85++ adults | \$35++ children under 12

## welcome center

### fresh baked breakfast pastries

muffins, croissants, cinnamon rolls, danishes, bagels  
butter, whipped cream cheese, seasonal jams

### artisanal cheese display

point Reyes blue, saint andre, grafton cheddar, manchego, grana padano, truffle gouda, and goat cheese served with traditional accompaniments inclusive of hearth baked breads, crackers, honeycomb, seasonal fruit

### lavish fruit display

seasonal berries, tropical fruits  
yogurt, house made granola, honey

### mediterranean mezze & salad station

grilled & marinated vegetables, cous cous, hummus, feta cheese, assorted olives, dolmas, ricotta salata, mozzarella & tomato salad, heirloom beets, flat breads & focaccias

little gem caesar salad, parmesan

spring market salad, shaved baby carrots, radishes, toasted sunflower seeds, sunflower goddess dressing

## favorites

### chicken & belgian waffles

selection of toppings

hot honey, maple syrup, hot sauce, slaw, cultured butter, butter milk ranch

### mac and cheese

bacon, broccoli, green onions, fried shallots, truffle oil, pickled jalapeño, pulled pork, buffalo chicken, caramelized onion

## heavy hitters

### BYOP - build your own pasta

assorted selection of pastas, sauces, & toppings

### maddy's surf

herb crusted salmon | rosemary-garlic potatoes, lemon beurre blanc  
roasted cod, wild rice | melted leeks, tomato confit  
prince edward island mussels | white wine, garlic & herbs  
paella | shrimp, clams, scallops, spanish chorizo

### maddy's turf

hickory smoked turkey | gravy  
rosemary rubbed leg of lamb | mint jelly  
maple glazed ham | pineapple rum glaze  
roast beef | au jus, horseradish cream  
accompaniments | loaded mashed potato bar, spring vegetables

## sweet endings

assortment of pies, cookies, & cakes  
coffee & tea