

EASTER ON THE BAY

\$110 PER ADULT | \$50 PER CHILD

20% GRATUITY + 7.5% TAX

BEVERAGES:

Unlimited Mimosas and
Bloody Marys

ARTISAN BAKERY DISPLAY:

Glazed Cinnamon Rolls | Maple Pecan
Danish | House-Baked Muffins | Butter
& Chocolate Croissants | Assorted
Bagels & Cream Cheese | Selection of
breakfast Breads

CHILLED SEAFOOD BAR:

East Coast Oysters on the Half Shell |
Jumbo Shrimp Cocktail | Smoked Salmon
Platter with Capers, Onion & Bagels |
Ceviche with Citrus & Avocado

CHARCUTERIE & CHEESE DISPLAY:

Assorted Charcuterie | Local &
International Cheeses | Deviled Eggs
with American Caviar

FRESH FRUITS & PARFAITS:

Fresh Sliced Fruits & Berries | Granola
Parfaits with Citrus Drizzle & Vanilla
Honey Yogurt | Assortment of whole
and cut fruits

SPRING SALAD BAR:

Seasonal Greens with artisanal toppings.

OMELET STATION:

Made to Order: onions, mushrooms,
tomatoes, bell peppers, spinach, ham,
bacon, cheddar, mozzarella and feta

BREAKFAST HOT ITEMS:

Crab Cake Benedict with Old Bay Hollandaise

Egg White Frittata with Wild Mushrooms,
spinach & sweet pepper

Bananas Foster Pancakes

Coconut French Toast with Piña Colada Syrup

Applewood Smoked Bacon

Breakfast Sausage

Breakfast Potato Medley

CARVING STATION:

Slow-Roasted Prime Rib gouda mashed
potatoes, Horseradish Cream, Grainy
Mustard, Onion Jus

ACTION STATION:

Blackened Local Grouper with
mango & Avocado Salsa served with
Citrus Remoulade

HOT ENTRÉES:

Mojo marinated pork tenderloin, sour
orange glaze

Shrimp & Grits with Andouille Gravy Goat

Cheese & Sun-Dried Tomato Stuffed

Chicken Breast with Marsala Sauce

SIDES:

Pomme Purée | Green Pea & Asparagus |

Risotto Buttered Spring Vegetables

DESSERTS:

Chocolate Truffles | Mini
Cheesecakes | Key Lime Pies