



EASTER SUNDAY
Royal Buffet Brunch

April 5, 2026

Cold

Selection of House-Made Vienoiserie
Croissant, Pain Au Chocolate

Fruits & Juices
Fresh Fruits, Selection of bottled Juices & Smoothies, Yogurt Parfait

Cheese And Charcuterie
Crackers, Grapes, Figs

Buffalo Mozzarella Salad
Vine Tomatoes, Basil, Balsamic, Olive Oil.

Grilled Asparagus Salad
Dill, Parsley, Boston Lettuce, Chives, Charred Lemon Vinaigrette

Roasted Honey Beets
With Pickled Onions, Pistachios, Minth

Deviled eggs
Paprika, Chives

Seafood

Shrimp Cocktail Tower
Cocktail Sauce, Citrus

Oyster Bar & Crab Claw
Citrus, Mignonette, Remoulade Sauce

Insalata Di Mare
Squid, Octopus, Shrimp, Baby Scallops, Mussels, Clams

Smoked Salmon
Cheese, Mini Bagels, Sliced Red onions, Lavash, Caper Berries, Radishes

Caviar Service
Blinis, Chives, Sour Cream

Hot

Baked Brie
Phyllo wrapped, With Honey Nuts, Grapes

French Toast
Bacon And Cinnamon Glazed Carrots, Maple

Cast Iron Cinnamon Buns

Roasted Leg of Lamb
Rosemary Potatoes, Mint Salsa Verde, Gravy

Citrus Glazed Ham
Roasted Pine apple, Peaches



EASTER SUNDAY

Royal Buffet Brunch

April 5, 2026

Dessert Selection

Chocolate Easter Display with Chocolate Fountain

Blueberry Cheesecake, Mini Egg Cookies, Gluten Free Brownies,
Strawberry Tartini, Berry Pavlova, Lemon Meringue Profiteroles,
Crème Brulé Tart, Mini King's Cake

Crepe Station

Jams, Cream, Chocolate Shavings, Chocolate Sauce

À la Carte

Choice Of:

Lobster Omelet with Tarragon Bearnaise, Water Cress
Chicken & Waffle with Maple Butter, Truffle Honey

Kids À La Carte

Choice Of:

Scrambled Eggs
Chocolate Pancakes with Brulé Bananas
Choice of Bacon or Chicken Sausage