



# Easter Feast 2023

## SOUP & SALAD BAR

crab bisque GF

mixed greens, spinach, & romaine lettuce with toppings to include heirloom grape tomatoes, cucumbers, peppers, onions, chopped egg, bacon bits, chicken, ham, cheddar cheese, bleu cheese crumbles, croutons, broccoli salad, coleslaw, beet salad, and assorted dressings

## DISPLAYS

seasonal fruit to include cantaloupe, honeydew, pineapple, grapes, berries, and whole fruit

imported and domestic cheeses and charcuterie meat with seasonal fruit garnishes, assorted gourmet crackers, warm french rolls, artisan breads, jams, honey butter, and whipped salted butter

smoked salmon display to include red onion, cucumbers, whipped cream cheese, capers, tomatoes, and assorted bagels\*

## COPPER TOP

made-to-order omelets & eggs GF

belgian waffles and french toast

grilled chicken and sirloin steak GF DF

whipped cream, berries/fruit, syrup & toppings

## BREAKFAST

scrambled eggs, bacon, sausage, breakfast potatoes GF

danish, muffins, and pastries

classic eggs benedict: english muffin, poached egg, canadian bacon, hollandaise, and chives

## CARVERY

prime rib GF with horseradish, horseradish cream, & au jus

honey-glazed ham with honey dijon sauce GF DF

slow-roasted lamb with herb demi

## ENTRÉES & SIDES

lemon-thyme chicken and spring vegetables in a shallot vinaigrette **GF**  
baked flounder with herb beurre blanc and roasted heirloom tomatoes **GF**  
mini crab cakes with tartar and cocktail sauces  
garlic and olive oil potatoes **GF**  
roasted vegetables topped with a chive & goat cheese crumble **GF**  
rolls & bread with whipped butter

## PASTA STATION

made-to-order pasta featuring penne, linguini, and tricolor tortellini (gluten-free pasta available) with your choice of toppings to include chicken, italian sausage, shrimp, spinach, tomatoes, artichokes, peppers, parmesan, and mushrooms, and your choice of sauces to include marinara, alfredo, and pesto

## DESSERTS

variety of chocolates, cakes, pies, tarts, hot desserts, mousse, and cookies  
ice cream bar with chocolate sauce, caramel, and assorted toppings  
coffee  
*sugar-free, gluten-free, and nut-free available upon request*

## BEVERAGES

soda, lemonade, fruit punch, iced tea, juice, milk, coffee, and tea  
one complimentary glass of champagne, mimosa, or Eden sunrise per adult  
*alcoholic beverages available to purchase*

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60+: \$50 | 13-59: \$54 | 8-12: \$27 | 4-7: \$14 | 3 & under: free

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*Please inform your server if a person in your party has a food allergy.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*20% gratuity added to parties of 10 or more*

*Not available for room service or takeout*

**GF** – gluten free    **DF** – dairy free

*\* processed in a facility that may contain nuts*