

PEARL  
*Easter Brunch Buffet*

*Adults \$76.95 / 12 and under \$24.95*

**MORNING SWEETS**

*Muffins, Danish, Scones, Mini Donuts, Croissants,  
Crumb Cake*

**OMELET STATION**

*Ham, Onion, Peppers, Tomato, Mushroom, Spinach,  
Jalapeno, Bacon, Cheddar Blend, Pepperjack, Broccoli*

**WAFFLE BAR**

*Mixed Berries, Whipped Cream, Maple Syrup,  
Chocolate Chips, Strawberry Blintz*

**BACON, SAUSAGE, & HOME FRIES**

**RAW BAR**

*Ice Sculpture Featuring Shrimp, Oyster, Clams,  
Cocktail Sauce, Lemons*

**ANTIPASTO / SALADS**

*Tomato Panzanella, Grilled Vegetables, Antipasto Salad,  
String Bean Salad, Pasta Salad with Shrimp, Mozzarella &  
Roasted Pepper, Mediterranean Humus Platter,  
Marinated Mushrooms, Caesar*

**CARVING BOARDS**

*Balsamic Marinated Grilled Flank Steak with  
Demi-glace & Sautéed Mushrooms  
Country Baked Ham with Pineapple Rum Raisin  
Whole Side Roasted Salmon with Chardonnay Lemon Butter  
Dinner Rolls and Butter*

**MAC & CHEESE BAR**

*Vermont White Cheddar Cavatappi Pasta &  
Sharp Yellow Cheddar Seashell Pasta  
Bacon, Scallions, Sour Cream, Broccoli, Jalapenos,  
Buffalo Chicken, Pepperjack*

**MASHED POTATO BAR**

*Mashed Potato, Mashed Sweet Potato Yukon Gold,  
Bacon, Scallions, Sour Cream, Cheddar Cheese,  
Mini Marshmallows, Buffalo Chicken, Red Eye Gravy, Jalapenos*

**PASTA PANS**

*Gemelli Tossed with Chicken & Broccoli in Alfredo Sauce  
Cheese Ravioli in Marinara Sauce  
Rigatoni Vodka with Peas  
Cheesy Garlic Bread*

**CRAB CAKE GRIDDLE**

*Sriracha Ranch, Jalapeno Tartar, Cocktail*

**ENTREES**

*Roast Loin Of Pork, Spinach and Pearl Onions  
Chicken Medallions with Mushrooms and Diced Tomato  
in Marinated Wine Sauce  
Herb Crusted Cod Fillet with Leak and Sun Dried Tomato  
Eggplant Parmesan  
Saffron Rice and Spring Vegetables*

**EASTER DESSERT TABLE**

