

Easter Brunch

Pastries

Mini Assorted Muffins, Danishes, Cake Donuts
Bagels -Cream Cheese -Jams & Jellies
Sourdough & Marble Rye Bread - Honey Whipped Butter

Seasonal Sliced Fruit & Berries

Mini Yogurt Parfaits

Omelettes Made To Order

Seafood Bar

Oyster On The Half Shell, Shrimp Cocktail, Half Shelled Crab Claws
*Compliments: Fresh Lemons, Traditional Cocktail Sauce, Cajun Remoulade
Stone Ground White Truffle Aioli*

From The Butcher Block

Garlic & Herb Crusted Prime Rib
Natural Au Jus, Creamy Horseradish, Balsamic Onion Bacon Jam-La Baguette Mini Brioche Buns

Salad Bar

Strawberry Filled Green Salad
*Hand Snipped Arcadian Mixed Greens-Crumbled Gorgonzola Blue Cheese-Candied Pecans-Vine Ripe Strawberries-
Goat Cheese Fig Emulsion*

Kale Caesar Salad

Buttery Garlic & Herb Croutons-Shaved Parmesan Reggiano Cheese, Traditional Caesar Dressing

Breakfast Entrée

Maple Smoked Bacon
Whole Hog Sage Sausage
Cage-Free Scrambled Eggs
Cinnamon French Toast- Whipped Butter-Warm Maple Syrup

Brunch Entrée

Oven Roasted French Chicken-Caramelized Mushroom Onion Marble Roasted Potatoes-Lemon Herb Cream
Smoked Ham - Sweet Potato Sage Gnocchi-Honey Mustard Sriracha Drizzle
Grilled Salmon -Boursin Parmesan Tomato Risotto- Sundried Tomato Sauce
Brown Sugar Maple Glazed Carrots & Buttered Asparagus

Sweet Indulgence

La Baguette Mini Fruit Tarts
Mini Chocolate Cannoli's
Turtle Cheesecake
Triple Chocolate Mousse Cake

Kids Menu

Mac & Cheese
Sweet Potato Fries
Mini Corn Dogs

Southern Fried Chicken Fritters
Baby Carrots & Buttered Corn
Brownie Sundae Bar

RESERVATIONS

\$55 Adult, \$25 Child, plus tax and gratuity
Easter Brunch served from 11 am until 3 pm
Delta's Kitchen
Please call: 901-473-6021