



# Easter Brunch

## Antipasto

Salumeria Display, Grilled Vegetables

Pizza Rustica

Seasonal Sliced Fruit, International Cheese Display

## Smoked Salmon Display

## Salad

Baby Kale Salad with Shaved Parmesan, Roasted Chick Peas & Lemon Vinaigrette,

Tricolor Salad with Baby Arugula, Castelfranco, Radicchio, Belgium Endive,

Grape Tomatoes & Balsamic Vinaigrette

## Iced Seafood Display

Littleneck Clams & Oysters on the Half Shell

Frutti di Mare Salad

Iced Poached Shrimp

## Egg & Omelet Station

Belgium Waffles and French Toast, Maple Syrup

Country Sausage and Bacon

Scrambled Eggs

Assorted Muffins & Danish

## Carving Station

Brown Sugar and Mustard Glazed Baked Ham

Roasted Boneless Leg of Lamb with Mint Demi

Herb Roasted Shell Steak with Port Wine Sauce

Roasted Tricolor Marble Potatoes and Sweet Potato Mash

## Chef's Specialties

Cavatelli Bolognese

Campanelle with Spring Peas, Asparagus in a Light Parmesan Cream Sauce

Eggplant Rollatini in Marinara Sauce

Chicken Scallopini with Sweet Cherry Peppers, Roasted Artichoke Hearts

Atlantic Salmon with Saffron, Heirloom Tomato, Fennel Sauce

Stuffed Berkshire Pork Loin, Broccoli Rabe, Sharp Provolone, Madeira Wine Sauce

Roasted Patty Pan Squash

Broccoli Oreganata

Children's Selection of Chicken Fingers and Macaroni with Cheese

## Dessert Display

Chef's Selection of Italian Pastries, American Classics, Easter Favorites

**\$59.95 plus tax & gratuity. Children under 12, Half Price  
Reservations required 718-477-2400 ext 5**