

Easter Brunch

Sunday April 16th, 2017 | 11:00am-3:00pm

\$33 adults, \$13 children 5-12, 4 and younger complimentary

Complimentary Spring Time Mimosa

Coffee, Tea and Juice Bar Included

“Raw Bar”

Lemon Poached Shrimp

Traditional Cocktail sauce and Lemon Wedges

Applewood Smoked Salmon

Whipped Cream Cheese, Red Onion, Capers, and Tomato

Antipasto Platters

Local Cheese and Sausage Platter

Featuring Sartori & Sargento Cheeses, and Neuske's & Johnsonville Cured Meats

Fresh Sliced Fruit Tray

Accompanied by Honey-Yogurt Dipping Sauce

Vegetable Crudit 

A Selection of Fresh Cut Raw Vegetables, served with Fresh Dill Dip

Deviled Eggs

Finished with Smoked Paprika



Composed Salads

Spinach and Grilled Asparagus Salad

Parmesan Cheese, Toasted Walnuts, Dried Cranberries,
and Lemon-Balsamic Vinaigrette

Mini Wedge Salads

Diced Tomato, Gorgonzola Crumble, Applewood Smoked Bacon,
and Ranch Dressing

Chef Manned Stations

Mustard Rubbed Pork Loin

Featuring a Whole Grain and Country Dijon Crust, served with Sage Cream

Slow Roasted Prime Rib

Fresh Herb and Demi-Glace marinated, and served Au Jus

Entrees

Grecian Chicken

Cooked with Lemon, Garlic, and Oregano. Served with Roasted Red Potatoes

Honey and Brown Sugar Ham

Accompanied by Glazed Baby Carrots

Cinnamon French Toast

With Warm Maple Syrup and Fruit Compote

Ricotta & Mozzarella Manicotti

Baked in a Rich Tomato Sauce

Grilled Swordfish

Served with Coconut Jasmine Rice and Sweet Corn Succotash

Dessert Station

Galaxy Mousse Shooters, Carrot Cake, Mini Cheesecakes

Banana Pudding Trifle, Assorted Fresh Baked Cookies

BLUE HARBOR RESORT 
& CONFERENCE CENTER

920-452-2900

