



ON  
SUNDAY  
WE  
BRUNCH

# EASTER BRUNCH BUFFET

APRIL 5 | SUNDAY 11 AM

## *five stations*

### **The Sunday Roast: Slow-roasted Angus Prime Rib**

Slow-roasted Angus Prime Rib, carved to order with Yorkshire pudding, au jus, and creamed horseradish.

### **Angus Apple-Honey Ham**

Bone-in heritage ham glazed with cola and Angus honey, served with caramelized pineapple.

### **The Wok-Fire Station**

Custom stir-fry with noodles or jasmine rice and premium proteins in signature Asian sauces.

### **The Morning Foundry**

Made-to-order omelets and eggs any style.

### **Signature Waffles**

Macerated berries, Chantilly cream, and local maple syrup.

### **The Sushi Pavilion**

Nigiri, sashimi, and signature maki rolls with traditional accompaniments.

## *main buffet*

### **The Classic Brunch Offerings**

Eggs Benedict  
Crispy Bacon  
Maple Breakfast Pork & Chicken Sausages  
O'Brien Potatoes

### **Heritage Poultry**

Buttermilk fried chicken with caramelized banana fritters.

### **From the Coast**

Blackened Atlantic salmon with Provençal ratatouille.

Grilled scallops and calamari with lemon-garlic beurre blanc.

### **Global Aromatics**

Mild lamb and Yukon Gold curry with papad, raita, and mango chutney.

### **Pasta Kitchen**

King mushroom & seasonal vegetable lasagna.

Baked macaroni with crab and ahi tuna.

### **Sides**

Indonesian nasi goreng.  
Lemongrass vegetables.  
Lyonnaise potatoes.

## *soup & breads*

Bunhy's favorite Carrot & Ginger Puree

Assorted Breads & Breakfast Pastries

## *chilled raw bar & garden*

### **Signature Seafood on Ice**

Poached shrimp, oysters on the half shell, and blue shell mussels with cognac cocktail sauce and fresh citrus.

### **Artisanal Smoked Salmon**

Cold-smoked Atlantic salmon with capers, shaved shallots, whipped cream cheese, and lemon.

### **Charcuterie & Fromage**

Italian salumi and international cheeses with house-made tapenades, cornichons, and crackers.

### **Glazed Duck Breast**

Smoked duck with cherry compote and mango-orange chutney.

### **The "Egg-ceptional" Trio**

Stuffed, devilled, and marbled eggs with micro herbs.

## *beverages*

Freshly Squeezed Orange and Cold-Pressed Apple Juice

Steeped Premium Teas and Small-Batch Roasted Coffee

## *garden gallery*

### **Salade Niçoise Salad**

A classic French salad with haricots verts and olives.

### **Heirloom Caprese**

Heritage tomatoes, buffalo mozzarella, and aged balsamic reduction.

### **Orchard Waldorf**

Crisp apples and toasted walnuts in a light creamy dressing.

### **The Signature Caesar**

Romaine hearts, herb croutons, and shaved Parmigiano-Reggiano.

### **Petite Mason Parfaits**

Greek yogurt, seasonal berries, and wildflower honey.

## *desserts*

### **The Centerpiece**

A towering croquembouche and macaron pyramid.

### **Warm Traditions**

Bread and butter pudding with crème anglaise; seasonal berry crumble.

### **The Chocolate Room**

Belgian chocolate fountain with fresh fruit, cookies, & marshmallows.

### **The Gelateria**

Premium gelatos and ice creams with gourmet toppings.

### **Small Bites**

Assorted French & Italian pastries, crème caramel, and Easter confections.