

Easter Brunch 2019

MADE-TO-ORDER OMELET STATION

WHOLE EGG, EGG WHITE

Accompanied by: cheddar cheese, Swiss cheese, bacon, ham, spinach, mushrooms, onions, peppers, tomatoes, baby shrimp, artichokes

BUTTERED GRITS WITH WHITE CHEDDAR

CRISPY HARDWOOD SMOKED BACON, TURKEY BACON,
4 PEPPER CHICKEN SAUSAGE AND COUNTRY SAUSAGE LINKS

GOURMET BREAKFAST BREADS, CINNAMON ROLLS AND ASSORTED MINI MUFFINS

FRESH CUT PINEAPPLE, MELONS AND BERRIES

SALAD STATION

SPRING BERRIES

on torn baby romaine and red oak with candied walnuts, pickled onions and orange-poppy seed vinaigrette

SHREDDED BRUSSELS AND BABY KALE

with roasted potatoes, watermelon radish, fennel and apples with
Dijon-Molasses Vinaigrette

HEIRLOOM TOMATO CAPRESE

With micro basil, marinated fresh mozzarella and sun dried tomato and artichoke vinaigrette

DISPLAY TRAYS

ARTISANAL CHEESE DISPLAY

Triple crème, asher blue, 12 month manchego, sage derby, rustico with black pepper, hoop cheddar, naked goat, aged provolone, smoked Swiss. Fruit pastes and assorted crackers.

STUFFED EGG ARRAY

traditional deviled, pimento cheese, gorgonzola and walnut

SPRING CRUDITÉ DISPLAY

with sun-dried tomato hummus, pesto ranch, and lemon aioli

SEAFOOD STATION

ICED OYSTERS ON THE HALF SHELL

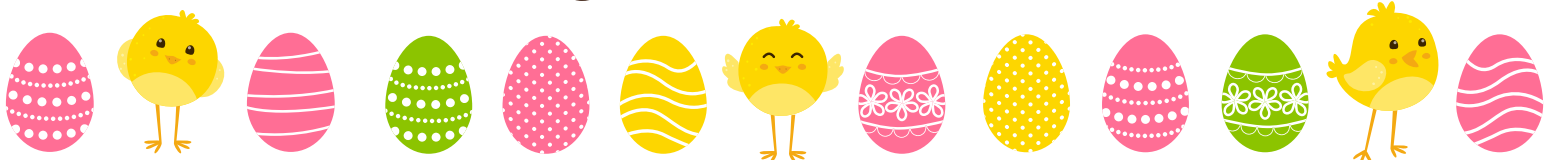
CHILLED COCKTAIL SHRIMP

SLICED SMOKED SCOTTISH SALMON

PEPPERED MACKEREL SALAD

Accompaniments: Traditional cocktail sauce, house-made fresno chili hot sauce, mignonette, remoulade, lemon wedges and dill cream

Lanier Islands



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ACTION STATION

CHICKEN PAILLARD

Lemon sage butter. Faro salad with green raisins, olives and walnuts

PAN SEARED FILET MIGNON MEDALLIONS

cabernet reduction, tobacco onions and creamy truffled potato

GINGER-CORIANDER SHRIMP, CRAWFISH AND, LAP CHEONG SAUSAGE STIR FRY

Peppers, celery and scallions. Korean gochujang and pork cracklings

PECAN TROUT

Bourbon and mushroom cream and cranberry wild-rice risotto

CARVERY ITEMS

HERB ROASTED LEG OF LAMB

filled with dried plums and currants served with balsamic fig sauce

TANGERINE-TARRAGON GLAZED HAM

Roasted carrot butter. Creamy mustard

SLOW ROASTED GEORGIA RAISED BEEF RIB

Natural jus and horseradish cream

HOT BUFFET

GRANDMA WILLIAMS' SWEET POTATO SOUFFLÉ

PARMESAN AND BROWNEED BUTTER MASHED GOLDEN POTATOES

RAINBOW CAULIFLOWER AND SWEET ONIONS

PAN FRIED GREEN BEANS

with preserved lemons

BARLEY RISOTTO

with silver queen corn and spring pea mix

CREAMY 5 CHEESE MAC N CHEESE

DISPLAY OF ARTISAN BREADS AND ROLLS

KID'S CORNER

CHICKEN FINGERS

MAC AND CHEESE

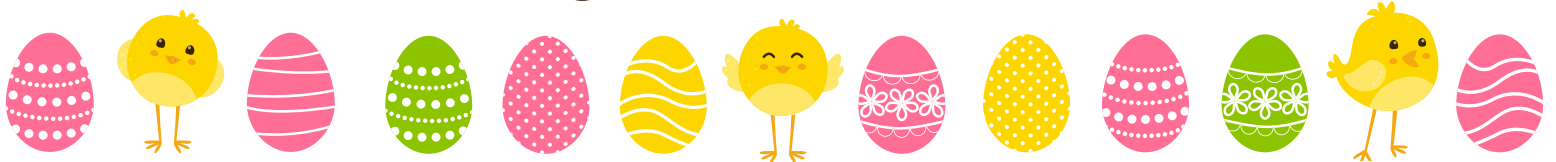
CHEESEBURGER SLIDERS

TWO BITE CALZONES

HONEY MUSTARD GREEN BEANS

POTATO TOTS WITH SAUCES

Lanier Islands



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DESSERTS:

CHOCOLATE FOUNTAIN

with sour cream pound cake, marshmallows and Strawberries

CUPCAKES:

Carrot cake, milk chocolate and cookies and cream

LEMON- RASPBERRY CHEESECAKE

RASPBERRY TRIFLES

KEY LIME BOATS

SOUTHERN BUTTERMILK PIE

BOURBON PECAN TARTS

MINIATURE TIRAMISU CUPS

MINIATURE PEACH PIES

ITALIAN CREAM CAKE

PISTACHIO MOUSSE

FRESHLY BAKED COOKIES

FLOURLESS CHOCOLATE TARTS

with Amarena Cherries

ESPRESSO BROWNIES

CHOCOLATE FUDGE LAYER CAKE

THE GREAT SCOOP STATION

Build your own with a variety of toppings, ice creams and sauces

GOLDEN BANANAS FOSTERS FLAMBÉ

Fresh bananas, Grand Marnier, Myer's Rum, fresh orange juice and brown sugar
with slow churned vanilla ice cream

Lanier Islands

