

EASTER BRUNCH

BREADS & SWEETS

ASSORTED PASTRIES
MUFFINS
CROISSANTS
YOGURT & GRANOLA PARFAITS

SALADS

MIXED GREENS
carrots, cucumbers, tomatoes
CAESAR
little gem lettuce, chopped egg, anchovies, parmesan crisp
SEASONAL FRUIT
cantaloupe, strawberries, blueberries, grapes, pineapple
ASPARAGUS AND BURRATA
frisée, brown butter croutons, sherry vinaigrette, saba

GARDE MANGER

SEAFOOD TOWER
shrimp cocktail, oysters on the half shell, clams, Taylor bay scallops,
crab salad, smoked salmon,
mignonette, cocktail sauce, lemon, horseradish
ANTIPASTI
soppressata, prosciutto, mortadella, smoked duck,
assorted cheeses, pickled vegetables, grilled asparagus
SMOKED SALMON DEVILED EGGS
salmon roe, capers, dill
OYSTER SHOOTERS
local oyster, spiced tomato juice, Old Bay, lime
BAY SCALLOPS CEVICHE
preserved lemon, melon, chilis
CHICKEN SALAD
grapes, walnuts, taragon, cilantro

CARVING STATION

HONEY HAM
BEEF TENDERLOIN

OMELETTE STATION

DESIGN YOUR OWN
sautéed vegetables, breakfast meats, assorted cheeses

WAFFLE BAR

DESIGN YOUR OWN
candied nuts, seasonal fruit, sweet treats

HOT ENTRÉES

NY STEAK AND EGGS
HICKORY SMOKED SALMON
MARYLAND CRAB CAKE BENEDICT
CHICKEN, BISCUITS, AND SAUSAGE GRAVY
FRENCH TOAST WITH SEASONAL FRUIT

HOT SIDES

HERB-ROASTED POTATOES
THICK-SLICED SMOKED PORK BELLY
CHICKEN SAUSAGE
STONE-GROUND WHITE CHEDDAR GRITS
GRILLED ASPARAGUS
ROASTED CAULIFLOWER
CRISPY FRIED BRUSSELS SPROUTS

DESSERTS

CARROT CAKE WITH COCONUT CREAM CHEESE FROSTING
KEY LIME PIE TARTS
CHEESECAKE WITH MIXED BERRIES
CHOCOLATE MOUSSE

\$60 ADULT | \$25 CHILDREN 6-12 | FREE FOR CHILDREN UNDER 6

METROPOLITAN HOSPITALITY GROUP