

Easter Brunch Menu

Sunday April 16th 2017

10:30 a.m. – 3:00 p.m.

Reservations | 708.848.3434

10:30 a.m., 11:00 a.m., 12:00 p.m., 12:30 p.m., 1:30 p.m., 2:00 p.m.

90-minute seatings

Buffet Style Salads and Appetizers

Rustic Salad

Caprese Salad

Fresh Fruit Salad

Classic Caesar Salad with Grilled Chicken and Shaved Parmesan

Salumi and Imported Cheeses

Asparagus Salad

Deviled Eggs

Bacon Wrapped Dates

Buffet Style Entrees

Variety of Muffins & Scones

Bagels, Lox and Cream Cheese

Cold Cocktail Shrimp

Grilled Beef Tenderloin with Wild Mushrooms

Pan-seared Chicken Saltimbocca

Penne Pasta with Vodka Tomato Sauce

Mini Burgers

Cinnamon French Toast w/ hazelnut chocolate, bourbon bananas

Applewood Smoked Bacon

Vermont Maple Sausage

Eggs Florentine

Scrambled Eggs (*plain*)

Scrambled Eggs with Red Peppers, Zucchini and Yellow Squash

Oven-roasted breakfast potatoes with bell peppers, onions, fresh herbs

Buffet Style Desserts

Assorted Mini Pastries

Italian Butter Cookies and Biscotti

Coffee, Loose Leaf Hot Tea, Fresh Brewed Iced Tea, Juices and Fountain Drinks

Mimosas, Bloody Mary's, and bar beverages available

(Alcoholic beverages are additional)

\$29 Adults

\$13 Kids 12 and under

(Children under 5, complimentary)