



Easter Brunch Buffet

\$50 per person

LOBSTER BISQUE

Maine lobster meat, cream, touch of sherry

ASPARAGUS & GOAT CHEESE TART

Grilled asparagus, whipped cream cheese, lemon zest, goat cheese, puff pastry

MEZZE PLATTER

Hummus, olive oil, crudites, artichoke hearts, olives, roasted peppers, local feta, grilled pita

MEAT & CHEESE

Local cheeses, cured meats, assorted pickles, mustards

BREAD & BUTTER

Garlic butter baguette, bagels, parmesan focaccia, soda bread, Portuguese sweet muffins, Guinness honey butter, nut butters, jams

JAMESON & GINGER HAM

Ham, honey, dijon, Jameson whisky, pineapple, cherries GF

ROASTED CHICKEN THIGHS

Sea salt, rosemary, lemon ginger marmalade

PESTO SALMON GF

Gulf of Maine salmon, arugula-kale pesto

SCALLOPED POTATOES

Maine potatoes, local Swiss, cream sauce

GREEN BEAN CASSEROLE

Hericot vert, bechamel, fried shallots

GLAZED CARROTS

Baby carrots, fresh thyme, honey butter GF

SPRING SALAD

Mixed greens, shaved radish, spring peas, sweet onion, fennel, strawberry vinaigrette

FRESH FRUIT

Assorted melons, pineapple, grapes, berries, French vanilla yogurt, gluten free granola

FLOURLESS CHOCOLATE TORTE

Chocolate ganache

CARROT CAKE

Spiced cake, dried fruit, cream cheese frosting