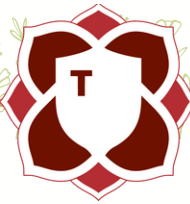


# EASTER BRUNCH

Sun, March 31, 2024 • 9 am - 1 pm



\$85\*/15+ YRS • \$40\*/5-14 • NO COST/0-4 YRS • TETHEROW  
ARTS, CRAFTS AND EGG HUNTS FOR YOUR LIL' BUNNIES!

## Action Stations

### CARVING STATIONS

USDA PRIME RIBEYE: Veal demi-glaze au jus and creamy horseradish aioli

HONEY HAM: Belgian honey ale glaze *gf*

### BUILD YOUR OWN OMELET

Made to order with choice of bacon, honey ham, country sausage, seasonal vegetables and cheeses *gf*

### MINI PANCAKES

Customize yours with chocolate chips, berry compote, bananas, chocolate, caramel and whipped cream

### FRESH MADE CRÊPES

SAVORY OPTIONS: Glazed carrots, arugula, feta, and balsamic reduction, asparagus, ricotta with Béchamel and pistachios

SWEET OPTIONS: Lemon curd and fresh berries  
Coconut filling and chocolate ganache

## Cold Buffet

### CHARCUTERIE BOARD

Prosciutto, Genoa cotto salami, mortadella, summer sausage, pickled root vegetables, burrata, smoked cheddar, Oregonzola bleu cheese, grilled baguette  
*gf bread available upon request*

### FRUIT PLATTER

Fresh berries, melons, and seasonal choices *gf, v*

### SALADS

PETITE WEDGE: Baby iceberg, bacon, tomatoes, boiled egg, bleu cheese *gf*

GRILLED GEM CAESAR: Confit mushrooms, torn crouton, crispy capers, parmesan

PARMESEAN BRUSSELS: Sprouts topped with toasted almonds, pomegranate seeds, fresh chopped parsley, lemon juice and olive oil *gf*

## Hot Buffet

Farm fresh scrambled eggs *gf*

Chicken apple sausage *gf*

Applewood smoked bacon *gf*

Herb-roasted Yukon fingerling potatoes

Chef's vegetable medley

Glazed Marsala carrots

## Breads & Sweets

Assorted pastries, cinnamon rolls, and artisan breads

## Desserts

Assorted chocolate truffles

Fresh baked cookies and dessert bars

Macarons

RSVP ON OPEN TABLE   
FOR GROUPS OF 10+ EMAIL [PCORBEL@TETHEROW.COM](mailto:PCORBEL@TETHEROW.COM)

