

Easter Brunch Buffet

Sunday, April 20, 2025 from 9AM to 1PM

Cold Buffet

Charcuterie Board

prosciutto, genoa, cotto salami,
mortadella, pickled root vegetables,
burrata, smoked cheddar,
"Oregonzola" bleu cheese,
grilled baguette

Fruit Platter

assorted melons, fresh berries and
seasonal fruit gf, v

Walnut Couscous Salad

feta, cucumber, cherry tomatoes,
dijon lemon vinaigrette gf

Little Gem Wedge

herb crouton, applewood bacon bits,
cherry tomatoes, Caesar dressing

Strawberry Spinach Salad

chopped pecans, orange segments,
honey cider vinaigrette gf

Hot Buffet

All selections GF

Farm Fresh Scrambled Eggs

Chicken Apple Sausage

Applewood Smoked Bacon

Roasted Fingerling Potatoes

Lemon Preserved Grilled Asparagus

Carving Stations

Coffee Herb Crusted Ribeye

au jus, creamy horseradish

Bourbon Glazed Ham

bittersweet orange marmalade gf

Build Your Own Omelet

Cooked to order with your choice of
applewood smoked bacon, honey
ham, country sausage, spinach, sweet
red onion, cheeses, tomatoes gf

Mini Pancakes

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

Crêpe Station

Savory

ham, arugula and gruyère,
dijon mustard sauce

Sweet

chocolate ganache, banana
and whipped cream

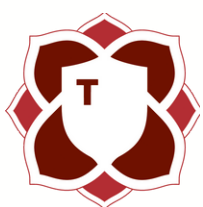
Breads & Sweets

Assorted Pastries, Cinnamon Rolls,
Artisan Breads

Desserts

Assorted Chocolate Truffles | Dessert Bars

Fresh Baked Assorted Cookies | Macarons



\$85 per person | \$40 ages 5 to 14 | Complimentary ages 4 and under
Tetherow Members receive a 15% discount

