

EASTER BRUNCH BUFFET

Sunday, April 5, 2026 • Seatings from 9 am - 1 pm
\$92/ages 15 and up; \$45/ages 5-14 and under; Complimentary/ages 0-4
Members receive a 15% discount



Cold Buffet

Charcuterie Board

prosciutto, Genoa, cotto salami, mortadella,
pickled root vegetables, burrata, Toma Truffle,
Toma Rashi, Rogue Creamery blue cheese,
grilled baguette

Quinoa Vegetable Salad

feta, cucumber, cherry tomatoes,
edamame, carrot, roasted red peppers,
red wine vinaigrette **gf**

Little Gem Wedge

herb crouton, applewood bacon bits,
cherry tomatoes, pickled red onions,
blue cheese dressing

Strawberry Spinach Salad

chopped pecans, orange segments,
pickled fennel, D'anjou pear vinaigrette
gf vegan

Hot Buffet

All selections **GF**

Farm-Fresh Scrambled Eggs

Chicken Apple Sausage

Applewood Smoked Bacon

Roasted Breakfast Potatoes

Herb-Roasted Vegetable Hash

Carving Stations

Slow-Roasted Herb & Garlic Ribeye

horseradish crème fraîche, chimichurri **gf**

Bourbon-Glazed Ham

bittersweet orange marmalade **gf**

Build Your Own Omelette

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

Avocado Toast Bar

Village Bakery sourdough, multi-grain, brioche,
and gluten-free; freshly smashed avocado,
pepita granola, sprouts, pickled red onions,
sliced heirloom tomatoes, cottage cheese,
sliced strawberries, herb salad, lemon olive oil

Parfait Bar

Greek yogurt, granola, seasonal berries,
honey, chia seeds, fruit compote,
toasted coconut, mini chocolate chips,
sliced almonds, fresh-picked mint **gf**

Breads & Sweets

Assortment of house-made pastries
cinnamon rolls | carrot cake
lemon meringue | fresh-baked cookies
chocolate truffles **gf** | macarons **gf**

Small Bites

Pigs in a Blanket

mini sausages wrapped in pastry dough
with assorted dips

Mini Pancakes

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

