

EASTER Brunch

Sunday APRIL 1ST



Breakfast Selections

Chef Attended Omelets
Made to Order

Eggs Benedict with Canadian
Bacon and Hollandaise Sauce

Apple Wood Smoked Bacon
and Rosemary Pork Sausage

Caramelized Onion
Breakfast Potatoes

Belgian Waffles with Vermont
Maple Syrup and Toasted Nuts

Danish, Cranberry Muffins,
Bagels, Marble Pound Cake,
Croissants

Children's Buffet

Macaroni and Cheese

Mini Beef Hotdogs

Chicken Nuggets

Desserts

Spring Fruit Cobblers and
Tower of Cupcakes

Assorted Mini Pastries,
Cannolis, Cheesecakes

Chocolate Eggs, Jelly Beans,
Peeps and Easter Candies

Chilled Selections

Plates of Olde World Artisan, Kirsch and Walnut Gourmandise,
St. Andre and New York Cheddar Cheese

Mixed Greens with Dried Cranberries, Golden Raisins, Sunflower Seeds
and Raspberry Vinaigrette

Haricot Vert and Radicchio Salad

Red Bliss Potato Salad with Corn, Cilantro and Red Bell Peppers

Gran Gala Apples, Toasted Walnut and Gorgonzola

Seasonal Fresh Fruit including Pineapple, Watermelon, Honeydew,
and Cantaloupe

Dried Fruits, Nuts, Baguettes, Flat Breads and Spiced Pumpkin Seeds

Raw Bar

Spiced and Poached Shrimp

New Zealand Green Lip Mussels

Smoked Atlantic Salmon with Traditional Condiments

Warm Selections

Spring Vegetable Soup with Pesto Crouton

Sauteed Breast of Chicken, Basil Pesto and Rustic Bruschetta Tomatoes

Mahi Mahi with Pineapple Salsa

Grilled Flat Iron Steak, Roasted Cipollini Onions, Wild Mushroom Sauce

Tortellini Pasta, Primavera

Yukon Gold Hand Whipped Creamy Mashed Potatoes
and Steamed Broccolini



Reservations can be made on RopeandAnchorKitchen.com,
or by calling in-house reservations at (215) 521- 6509.