



# Easter

## BRUNCH MENU

### BREAKFAST SELECTIONS

Chef attended Omelets made to order

Hickory Smoked Bacon, and Sage Pork Sausage

Roasted Red Bliss Potato with Carmelized Pearl Onions

Brioche French Toast with Vermont Maple Syrup

Assorted Danish, Muffins, Croissants and Pound Cakes

Sliced Fresh Fruit, Canteloupe, Honeydew, Pineapple and Watermelon

Smoked Salmon with Traditional Condiments and Bagels

### WARM SELECTIONS

Cream of Asparagus Soup

Poached Eggs, Ham and English muffin, Hollandaise Sauce

Spinach, Roasted Tomato and Swiss Frittata

Roasted Salmon with Brown Sugar and Ground Mustard

Roasted Heirloom Vegetables- Baby Carrot, Patty Pan,

Baby Zucchini, Petite Green Beans

### CARVING

Baked Virginia Ham with Brown Sugar Mustard Glaze

Roasted Striploin with Garlic and Rosemary Horseradish Cream

### DESSERT

Warm Fruit Cobbler, Carrot Cake, Chocolate Cake,

Cheesecake, Cannoli, Cream puffs,

Lemon bars, Assorted cookies

EXECUTIVE CHEF: MATTHEW ANDREW

[www.ropeandanchorkitchen.com](http://www.ropeandanchorkitchen.com)

