



BLUE HERON  
RESTAURANT

# Easter Brunch Buffet

Sunday, April 1, 2018

Seatings from 11am - 4pm

## Hors d'Oeuvres Station

Carrot Coconut Ginger Soup <sup>V GF</sup>

Cocktail Shrimp <sup>GF</sup>

Cocktail Sauce, Horseradish, Lemon Wedges

Smoked Salmon Pâté <sup>GF</sup>, Smoked Trout Pâté <sup>GF</sup>

Capers, Cornichons, Diced Red Onion, Crackers & Crostini

**Basket of Bagels and Breakfast Pastries**

Dill & Chive Cream Cheese, Traditional Cream Cheese, Jam, Whipped Butter

Vegetable Crudités <sup>V GF</sup>

Sweet Red Pepper Dip <sup>GF</sup>, Caramelized Onion Dip <sup>GF</sup>

Fresh Fruit Salad <sup>V GF</sup>, Sesame Noodle Salad <sup>V</sup>

Roasted Beet & Feta Salad <sup>GF</sup>, Cucumber Dill Salad <sup>V GF</sup>

Organic Mixed Greens <sup>V GF</sup>

Honey White Balsamic Vinaigrette <sup>GF</sup>, Creamy Garlic Dressing <sup>GF</sup>

## Breakfast Station

Classic Eggs Benedict

Canadian Bacon, Hollandaise Sauce

Herb Cream Cheese Scrambled Eggs <sup>GF</sup>

Applewood Smoked Bacon <sup>GF</sup>, Breakfast Sausage <sup>GF</sup>

Cheese Blintzes

Blueberries, Walnut Maple Syrup

## Carving Station

Rosemary Encrusted Roasted Leg of Lamb <sup>GF</sup>

Zinfandel Demi-Glace <sup>GF</sup>, Mint Onion Jam <sup>GF</sup>

Smoked Ham <sup>GF</sup>

Savory Caramel Sauce <sup>GF</sup>, Mango & Dried Cherry Chutney <sup>V GF</sup>

Roast Sirloin of Beef <sup>GF</sup>

Smoked Tomato Horseradish Cream <sup>GF</sup>

Oven Poached Salmon <sup>GF</sup>

Champagne Mustard Cream <sup>GF</sup>

Penne with Mushrooms, Artichokes & Spinach

Tomato Parmesan Cream Sauce

Quinoa Cashew Pilaf <sup>V GF</sup>

Parmesan & Chive Whipped Potatoes <sup>GF</sup>, Roasted Sweet & White Potatoes <sup>V GF</sup>

Roasted Asparagus <sup>V GF</sup>, Sautéed Green Beans with Caramelized Onions <sup>V GF</sup>

## Dessert Station

Carrot Cake with Cream Cheese Frosting, Lemon Pound Cake

Chocolate Truffle Torte <sup>GF</sup>, Key Lime & Blackberry Mousse <sup>GF</sup>

Adults - \$50

Children ages 4 to 10 - \$20

(price does not include tax and gratuity)

<sup>V</sup> indicates Vegan

<sup>GF</sup> indicates Gluten Free